EXPERIENCE JAPAN IN NEW YORK CITY

CHOPSTICKS NY®

JUNE 2012

#62

FREE

5th Anniversary

Annual Asia Issue

Feel the Vibrant Energy of Asia

SPECIAL INTERVIEW

Masaaki Suzuki

(Conductor/Organist/ Harpsichordist)

www.chopsticksny.com

Long Loved Gyoza!

With distinctive seasoning blends and flavor profiles, Day-Lee Pride fully cooked Gyoza is second to none! Full selection includes chicken, beef, pork, shrimp and vegetable!

Most Popular Asian Cuisines!

Crazy Cuizine

Just heat up and serve!
A distinctively delicious collection of the most popular, authentic cuisine inspired from select regions along the Silk Road!

Purely Asian Brand
MADE IN USA

Easy to prepare, authentic restaurant quality meat and vegetable Asian entrees! Everyone's favorite cuisine such as teriyaki, orange chicken and more!

Asian Classics - Skillet Entrees

Day-Lee Foods, Inc., a subsidiary of Nippon Meat Packers, Inc. (Nippon Ham), is dedicated to offering you the best value products in the marketplace today. Since 1985 we have been supplying fine product to retail markets.

Day-Lee Foods, Inc.

800-329-5331
13055 E. Molette Street
Santa Fe Springs, CA 90670
www.Day-LeeFoods.com

CHOPSTICKS NY

CONTENTS

[June 2012, #62]

FEATURES

FEEL THE VIBRANT ENERGY OF ASIA

08 **Destination Asia**
13 **Focus: Wu Mei Kung Fu**
18 **Asian Restaurant Guide**

PEOPLE

04 **MASAAKI SUZUKI**

Internationally renowned Japanese conductor/organist/harpsichordist Masaaki Suzuki has recently been awarded the honorable Bach Medal from the city of Leipzig, Germany. At the concert in St. Bartholomew's Church in Manhattan, NY, he chatted with Chopsticks NY backstage, sharing his passion towards Baroque music

WHAT'S NEW

04

SHOP **Wonderland for Grown-Ups: Bradelis New York's Flagship Store**
DRINK **Healthy, Natural and Tasty: Sugar Free Umeshu Plum Sake**
DRINK **Shochu That Highlights The Sweet Smell of "Rad"**
MEDIA **NHK WORLD TV Launches on WRNN and TWC**
SHOP **Tasting Around Asia in One Stop**

TRAVEL

56 **Summer Festival in Tohoku**

Located in the northern part of Honshu, the main island of Japan, Tohoku region is famous for its energetic summer festivals. We feature 3 of the biggest festivals, Nebuta, Kanto and Tanabata, which attract a lot of spectators from all over the world

FOOD
22 Japanese Restaurant Review
24 Japanese Restaurant Guide
34 Japanese Recipe
35 Grocery & Sake Guide
38 Sake Column

LIFESTYLE
42 Beauty Interview
43 Beauty Guide
48 Health Guide
49 Product Review
50 Shop Guide
53 School Guide
55 Learning Japanese Crossword
58 Cool Japan

EVENT
59 Exhibition
ENTERTAINMENT
59 Performance
LEISURE
59 Lecture/Forum/Film/Festival
60 Event
61 Happenings

Cover
Isabel Roxas
www.studioroxas.com

The theme on the cover of this month's issue is "Asia". To find out more about it, check out the featured articles from page 8.

President / Publisher
Hiroshi Oniahi

Editor-in-Chief
Noriko Komura

Writers
Ruth Bardah-Canet
Devon Brown
Daniel Klein
Maya Robinson
Misako Sasse
Stacy Smith

Proofreader
Susan F Spain

Art Director
Atsushi Hayashi

Sales Representative
Akiko Murakami
Mariko Kitamura

Administrative Assistant
Janiel Corona

Executive Producer
Tetsuji Shintani

Published by Trend Pot NY LLC
411 Lafayette St. 3rd Fl
New York, NY 10003-7032
TEL. 212-431-9970
FAX. 212-431-9960
www.chopsticksny.com
For Advertising Info
TEL. 212-431-9970
E-mail: adsales@chopsticksny.com

©2012 by Trend Pot NY LLC All rights reserved. Reproduction without permission is strictly prohibited. Trend Pot NY LLC is not responsible for any damage due to the contents made available through CHOPSTICKS NY

Presented by The No.1 Japanese free paper in NY NY Japon

"My job as a conductor is actually to translate musically and expressively the feeling of the piece."

—— MASAAKI SUZUKI

On a serene spring night at St. Bartholomew's Church in Midtown Manhattan, the talented group of students from The Juilliard School and Yale University performed Haydn's oratorio The Creation. The conductor was internationally renowned, Masaaki Suzuki, who has recently been awarded the honorable Bach Medal from the city of Leipzig, Germany. He chatted with Chopsticks NY backstage, sharing his passion for Baroque music.

Congratulations on receiving the prestigious Bach Medal. Can you tell us a little bit more about this award?

This medal was created to honor exceptional achievements of Bach specialists, including their recording works such as the monumental recording project of Bach Cantatas by N. Harnoncourt and G. Leonhardt that started in 1971 and was completed in 1990, to record all the Bach Cantatas. Around the time of their recording, the sounds of the actual period instruments hadn't been known and they had no idea what the instruments sounded like during the baroque period.

So the most crucial challenges to make recordings of such Bach's repertories for them were how to play on period instruments and how to be faithful to the original sound of Baroque music. All the musical instruments nowadays have been greatly developed. They have more keys, for example. And we have so many great musicians in the world who play those modern instruments exceptionally. Meanwhile, we have lost many great sounds from the baroque era. It's all a game of loss and gain, as we get to improve instruments and they actually perform better, we are getting away from the original sounds of the baroque period.

Did these challenges influence your style as a conductor?

Yes, absolutely. Up to the 1980's, this kind of concept was not really recognized by the musical scene all around the world. Since 2000, because of many baroque orchestras' efforts performing baroque music repertories across the world, including our group Bach Collegium Japan, we have seen a great surge in all the modern symphony orchestras that launch new initiatives in playing baroque music works with modern

instruments by copying the techniques in early music performance. In that context, the NY philharmonic that I am going to conduct next spring, is going to have a Bach Festival. A philharmonic orchestra is composed of a lot more musicians than needed to play a baroque piece such as the ones found in the Bach repertoire. But this time, I observed a real new flexibility of an orchestra that will reduce and re-arrange the floor of musicians. We are all looking for a common ground that we can share to provide the best experience for our audience. So we are preparing a mixed program "Bach-Mendelssohn" which seemed to me like a very interesting combination, and I hope it will open new doors for Baroque music concerts at the Philharmonic.

Growing up in Japan, how did you get interested in European classical music?

I was born in a half Christian family and I grew up going to a Protestant church, so I started to play organ in worship when I was 12 years old. I naturally became interested in Bach music, but pipe organs were very rare in Japan, so the first instrument I played on at church was an harmonium, and I didn't know it was not possible to play any of Bach's music on that. I think that Western classical music, such as Bach or Mendelssohn, is very easy for Japanese people to understand. Actually, I even think that Japanese traditional music is more difficult to understand for us. In school for example, Japanese traditional music was only a very small part. My generation was never taught the techniques of our national classical music. We were more exposed to European music and we became much more familiar with that.

How do you plan on passing on this passion for Baroque music to newer generations?

This is what I really focus on and it is very important. I taught for 20 years at Tokyo National University of the Arts, and I've realized it is very important to do a regular master course for younger people and let them play together in an ensemble. I think what Yale and Juilliard are doing now is a wonderful idea. In 2009, I was appointed as visiting professor at Yale Institute of Sacred Music. Last year for the first time, we had a collaboration with the Juilliard Baroque Orchestra and we have been touring in New York and Italy. It was a great success and we are so happy to continue this year with this joint project. Next year will be even more exciting as they have decided to bring the ensemble to Japan and Singapore.

What do newer generations bring to the music that you don't find in professional orchestras?

The basic techniques are there for sure. To tell you the truth, they are sometimes better than the professionals because they train more! Sometimes, the younger the better, especially for instrument skills, but sometimes they don't have enough experience to maintain their focus during the whole rehearsal. Today, for example, I had to repeatedly remind them to concentrate and preserve their energy especially when playing with the ensemble. They tend to do very well for their solos because it is their moment and it is the only thing they have to focus on, but for the ensemble they also have to keep listening to others. It is something that you can't really learn in school. It's the role of the conductor, to make sure that from the first row to the last, the orchestra shares the same energy. All these relationships amongst members are quite complicated. All these little things can be learned only by experience.

How did you make the transition from being a musician to being a conductor?

Playing organ and conducting is actually very similar. Organs have five voices at the same time when you play a fugue. The polyphonic way of thinking is always there, and you apply exactly the same thing to a choir. You need to control all the voices coming at different times and in a different way, and still need to make sense of the harmonic structure of the music. Technically, it is, of course different, but the feeling is quite the same as playing the organ. My job as a conductor is actually to translate musically and expressively the feeling of the musical piece.

During your international tours, did you notice a difference between the audiences?

Each time you get different reactions in any country so for me it doesn't matter where I perform. In Japan, the audience for Bach repertory is very special and very different than the regular opera audience. Most of them are really serious and learn in advance their repertory, some of them are holding the scores. That's the same with some German audiences. They have lived for such a long time with it that they know everything about Bach's music. So each of them may have a personal experience with this piece or that piece.

So when you don't listen to classical music, what do you listen to?

I love Jazz. Oscar Peterson was my favorite pianist. I actually met him once. We happened to stay at the same hotel in Lubec, but I was too nervous to talk to him!

——Interview by *Ruth Berdah Canet*

MASAAKI SUZUKI BIO

Masaaki Suzuki combines his conducting career with his work as organist and harpsichordist. Born in Kobe, he graduated from the Tokyo University of Fine Arts and Music with a degree in composition and organ performance and went on to study harpsichord and organ at the Sweelinck Conservatory in Amsterdam under Ton Koopman and Piet Kee. In 1990, he founded Bach Collegium Japan, and has regularly taken them to major venues and festivals in Europe and the U.S. Founder and head of the early music department at the Tokyo University of the Arts, he is currently Visiting Professor of Choral Conducting at the Yale School of Music and Yale Institute of Sacred Music and the conductor of Yale Schola Cantorum. He is internationally recognized as a leading authority on the works of Bach.

Masaaki Suzuki Career Milestones/Timeline

1990

Founded Bach Collegium Japan, a Baroque orchestra.

1995

Commenced a project to record Bach's complete sacred cantatas.

2001

Suzuki was decorated with "Das Verdienstkreuz am Bande des Verdienstordens der Bundesrepublik" from Germany.

2009

Appointed as Visiting Professor of Choral Conducting and conductor of Yale Schola Cantorum.

2012

Awarded the Bach Medal by the city Leipzig, Germany.

March 2013

Scheduled to conduct the New York Philharmonic for its Bach Festival.

All things new from stores, products, services to events

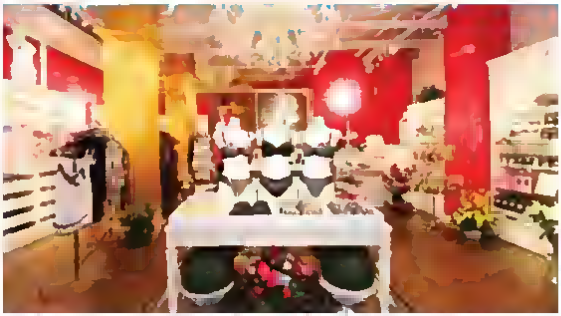
SHOP

Wonderland for Grown-Ups: Bradelis New York's Flagship Store

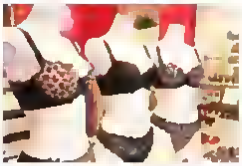
At the end of April, the Japanese custom fit lingerie boutique, Bradelis New York opened its flagship store in SoHo. Duplicating the sweet and elegant atmosphere of its headquarters in Japan, the interior of the SoHo location highlights the colors: bright pink, gold and black, making it quite inviting for women just by its look.

With its original fitting methods, Bradelis helps you find the underwear that best fits your body and that is effective in sculpting and contouring your bodyline. But that's not the only feature of the brand. It also offers lots of charming design products that range from girly and cute to sexy and elegant, all of which are crafted to adjust and reshape every woman's silhouette. In addition to their customers' favorite series such as Bianca, Manette and Rosemary, they have just introduced a T-shirt bra type with a smooth surface, which makes it look seamless even when wearing tight-fit clothes. Another new release is a collaboration bra with NuBra®, which combines NuBra®'s functionality and Bradelis's chic designs.

Not limited to only lingerie items, Bradelis New York also has original items such as charms, trinkets and bags which add a bit of allure to your fashion. It is truly a wonderland for grown-ups.



Bradelis New York's flagship store is located in the chic Nolita neighborhood, the quiet side of SoHo. It has two other stores on Madison Avenue and in Flushing.



With supportive cups, a U-shaped back, a double layered side band and a smooth surface, Bradelis's new T-shirt bra is an absolute summer must-have.

NuBra® meets Bradelis. This unique collaboration item highlights original patterns and designs which are even better when they show a little.

Bradelis New York
211 Elizabeth St., (bet. Prince & Spring Sts.), New York, NY 10012 | TEL: 212-941-5629 | www.bradelisny.com

DRINK

Healthy, Natural and Tasty: Sugar Free Umeshu Plum Sake

With the recent influx of new types of ume shu (plum wine or plum sake), this kind of sake is quickly gaining new fans in the U.S. One of the ground-breaking ume-shu coming out is Sugar Free Umeshu Plum Sake from Nanbu Bijin Brewery. "We noticed the growing number of demands for less sweet ume-shu with less sugar content. So, we decided to make one from only junmai sake and plum," says Mr. Kosuke Kuji, the 5th generation president of the brewery. Taking advantage of the brewery's patented technique to brew sake with all koji, they successfully pulled out umami from junmai sake while featuring the natural sweetness of plum. Sugar Free Umeshu Plum Sake boasts clean, refreshing flavor with an elegant blush of plum. It is recommended to enjoy straight or on-the-rocks, and it's great for pairing with foods as well.

Sugar Free Umeshu Plum Sake is the result of the collaborative efforts of Nanbu Bijin Brewery and Iwate Prefectures Industrial Research Institute. Its lovely pink color comes naturally from the brewing process with no food coloring added.

Info: www.nanbubijin.co.jp (Japanese only)
Distributed by NY Mutual Trading Co., Ltd. | www.nymtc.com

DRINK

Shochu That Highlights the Sweet Smell of "Red"

Aka Kinshima is a sweet potato shochu that has swept Japan's shochu market since its release about 10 years ago. Naturally the U.S. distribution of this single distilled, premium shochu from Kinshima Shuzo Co., Ltd. has been anticipated for a long time. Finally, this spring will mark its arrival in New York and New Jersey.

To enjoy Aka Kinshima's beautiful sweetness, it is recommended to serve it on the rocks or straight up.

As the counterpart to Kuro Kinshima (Black Kinshima), which uses kuro (black) koji mold in the brewing process, Aka Kinshima (Red Kinshima) is also named after its feature ingredient, the Murasakimasari variety sweet potato, which contains an abundance of polyphenols, the source of its red color. Although the final product is not actually red due to its distillation, during the production process the ingredients do turn a pure red color. With graceful sweetness and an elegant aroma coming from the starchy and aromatic Murasakimasari, Aka Kinshima particularly appeals to female customers in Japan and is widely enjoyed as a drink to accompany food.

Due to its high demand in the Japanese market and the small harvest of Murasakimasari sweet potatoes, the availability of Aka Kinshima in the U.S. is extremely limited. So hurry to find a bottle and appreciate this rare taste.

Info: www.kinshima.co.jp (Japanese only)
Distributed by Nishimoto Trading Co. Ltd.
www.ntcitdusa.com

MEDIA

NHK WORLD TV Launches on WRNN and TWC

Newsline: NHK WORLD TV's 30 minute newscast covering Japan, Asian and international news.

NHK WORLD TV, a 24/7 English language TV news channel produced by Japan's broadcasting corporation NHK, has recently launched to millions of TV viewers via Regional News Network (WRNN) and Time Warner Cable. For the first time, viewers will be able to tune in to Japan and Asian news coverage day and night. News Network (WRNN – Channel 48.5) will also be available in HD to Time Warner Cable subscribers (Channel 771 in Manhattan, Queens, Brooklyn, and Staten Island; Channel 792 in Bergen County, NJ and the Hudson Valley).

http://www3.nhk.or.jp/nhkworld/index.html

SHOP

Tasting Around Asia in One Stop

An Asian specialty, mega supermarket opened in the heart of Hartsdale this spring. H Mart Hartsdale is the newest addition of the 30 year old Korean grocery chain that encompasses the U.S. Its huge, 38,000 square foot space holds enormous varieties of items that are way beyond Korean specialties, including multi-cultural items like Japanese, Chinese, Philippine, Vietnamese, and even Hispanic. "We are not just selling products but also introducing cultures," says general manager, Mr. Duk Jun Lee. They enlighten customers by offering food tastings and samplings every day and holding special events to feature each culture every weekend. From the freshest produce to ready-to-eat dishes prepared in their own kitchen, they make every effort to offer the "highest quality items at lowest prices" possible. Already good-deal prices will be more so if you become an H-Mart Hartsdale member. Members earn discount points with any purchase and receive a monthly coupon book that includes special deals.

Live fish section provides tons of the freshest harvest.

You can get anything you need to make Japanese dishes in the Japanese aisle.

Enjoy authentic Korean, Japanese and Chinese dishes in the food court.

H Mart Hartsdale
371 N Central Ave., Hartsdale, NY 10530 | TEL. 914-448-8888 | www.hmart.com

House Foods

Mad About Tofu!

Wildly Nutritious, Uniquely Delicious!

MADAGASCAR 3
EUROPE'S MOST WANTED
ONLY IN THEATRES

Check out our website to learn how to enter the "Mad About Tofu" recipe contest!

www.house-foods.com

Madagascar 3, Europe's Most Wanted © 2012 DreamWorks Animation L.L.C.

ANNUAL ASIA ISSUE

FEEL THE VIBRANT ENERGY OF ASIA

DESTINATION ASIA

Having developed completely different cultural landscapes from the Western world, Asia offers so many exotic destinations, worth more than just a 15 hour flight; The Great Wall of China, Taj Mahal in India, Ankor Wat in Cambodia, Borobudur Temple in Indonesia, and historic monuments in Kyoto and Nara, Japan, to name a few. In this issue, we focus on two countries for travel destinations, Taiwan (Republic of China) and South Korea (Republic of Korea), and reveal their attractions

FEATURED ASIAN RESTAURANTS

Cuisine is the best window for understanding each culture. Four restaurants in New York, which serve distinctive styles of Asian cuisine are introduced
Golden Unicorn / Nah Trang One / Pongsri / Shih Lee

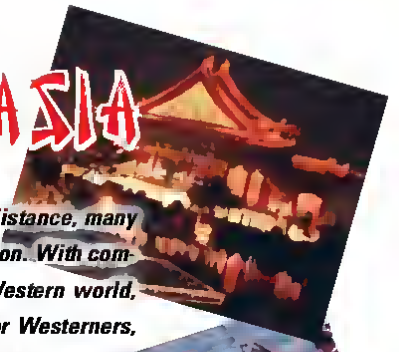
FOCUS: WU MEI KUNG FU

Traditional sports and martial arts in Asia are fundamentally philosophical. This time, we dig into the insightful and practical Wu Mei Kung Fu

ASIAN RESTAURANT GUIDE

Photo image courtesy of Korea Tourism Organization New York Office

DESTINATION ASIA



Asia is quite far from New York and because of the distance, many New Yorkers hesitate to choose it as a travel destination. With completely different cultures and languages from the Western world, Asian countries may seem exotic and mysterious for Westerners, but the more it differs both physically and culturally, the more exhilarating it is. And there is so much to see and experience in this area. In this article, we skip popular Asian destinations for New Yorkers like Hong Kong and Penang and the World Heritage Sites like The Great Wall of China, Taj Mahal, and Angkor Wat, and instead we focus on and introduce the highlights of the Republic of Taiwan and Republic of Korea, both of which are extremely popular for Japanese travelers.

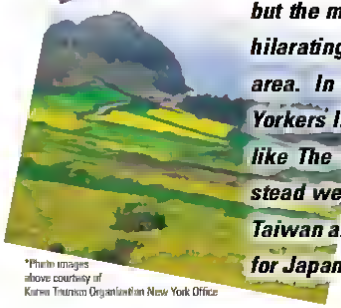


*Photo images above courtesy of Korea Tourism Organization New York Office

*Photo images above courtesy of Taiwan Tourism Bureau in New York

TAIWAN (REPUBLIC OF CHINA)

OVERVIEW:

Located about 500 miles southwest of Okinawa, Japan's southernmost prefecture, 500 miles east of Hong Kong, and 300 miles north of the Philippines, Taiwan is an island encompassing 13,892 square miles. With a subtropical climate in the north and a tropical one in the south, summer in Taiwan is as hot as New York while in winter the temperature drops only to approximately 60°F. This means every month is a good time for New Yorkers to visit the country. As its nickname, Formosa, meaning "beautiful country", implies, Taiwan has an abundance of scenic areas in both coastal lines and mountain areas. Though a small island, it's densely populated, especially in Taipei City, the country's capital, tourists can appreciate both hustle-bustle metropolitan atmosphere and unparalleled beauty of nature.

WHERE TO VISIT:

The size of the country and its well-established railroad system allow tourists to easily travel all around the country. But if you have only 2-3 days, Taipei is the best gateway city for you. The city offers an interesting blend of modern lifestyle and traditional cultural heritage as well as exciting food and shopping experiences. If you are a nature lover, there is a large choice of national parks. Just a stone's throw from Taipei, **Yangmingshan National Park**, is famous for its volcanic landscapes. On the east coast, the dramatic **Taroko Gorge** consists of remarkable marble canyons. **Kenting National Park** offers a magnificent ocean

view formed of coral and shells that harbor abundant marine life

FOOD:

For historical and geographical reasons, Taiwan is a melting pot of Asia which makes the food culture in Taiwan so unique It inherited a wealth of gastronomic lineages from mainland China with the Kuomintang migration in the mid 20th Century Therefore Taiwanese cuisine can be said to root back to villages towns and cities across the strait especially to Fujian Province Not only that, it also has influence from northern neighbors like Korea and Japan In cities like Taipei you can enjoy a fascinating blend of a variety of Asian cuisines as well as different styles of Chinese cuisine Some specialties are beef noodles, oyster omelet, mochi, stinky tofu, tapioca pearl milk tea and tropical fruits Taiwan is also known for producing high quality tea In addition Taiwan's large Buddhist population makes the country a heaven for those looking for vegetarian cuisine

RELAXATION & HEALING:

Taiwan has a great variety of springs including hot springs cold springs, mud springs, and even sea-bed hot springs Water bubbling up from underground picks up a variety of minerals that offer a veritable bouquet of health benefits Also traditional Chinese non-invasive practices such as herbal medicine, acupuncture acupressure moxibustion and tuina (a type of massage) will give relaxation and healing experiences at much more reasonable prices than in New York.

TAIPEI

Taipei is the political, economic and cultural center of Taiwan The first and foremost, you must visit **The National Palace Museum**. Housing over 600,000 ancient Chinese artifacts, the museum boasts one of the world's largest collections of Chinese artifacts and artworks Taipei is rich in beautiful, ornate temples including Buddhist, Taoist and Chinese folk religion deities **The Longshan Temple** built in 1738 demonstrates an example of architecture with southern Chinese influences, commonly seen in older buildings in Taiwan In terms of architecture, Taipei 101 is a contemporary example At 508 meters high, the 101-floor landmark skyscraper claimed the title of world's tallest building when it opened in 2004

When you are in Taipei, you can't miss its bustling night markets, which feature individual stalls selling a mixture of food clothing, and consumer goods Among many **Shilin Night Market** is the most famous and extremely crowded during the evening, usually opening late afternoon and operating well past midnight. For shopping and eating out, **Ximending** is also the place to go It's the center of Taiwan's youth culture and you'll also find a lot of gift shops

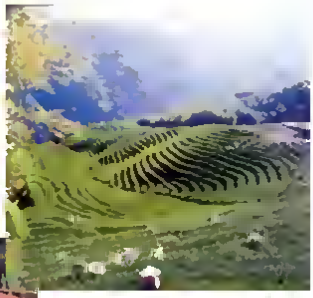
As mentioned, you can take a trip to Yangmingshan National Park from Taipei very easily and enjoy bathing in hot springs in Beito located in the National Park.

TAROKO NATIONAL PARK

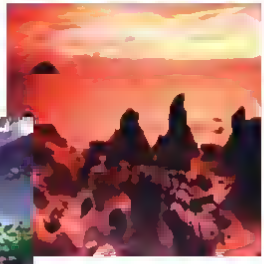
Located in the eastern part of the island, spanning Taichung City Nantou County and Hualien County, the highlight of this national park is Taroko Gorge It is Taiwan's top tourist destination The landscape features marble-walled canyons, lush vegetation and cliffs so outsize they block out the sky Taroko also is home to almost half of all the animal species in Taiwan.

*All photo image courtesy of Taiwan Tourism Bureau in New York

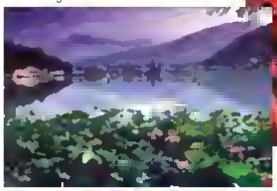
Thousands of lanterns are released into the sky during the Lantern Festival, one of the biggest and most popular festivals in Taiwan.



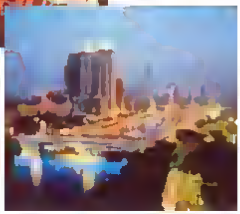
As a country producing quality teas Taiwan's High Mountain Tea is particularly esteemed (top) The surrounding ocean provides the island with plentiful seafood (left)

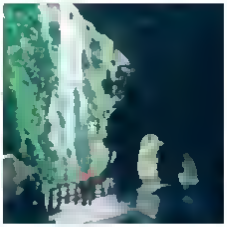


Taiwan's diversified nature offers unforgettable views



Taipei is a busy city from early morning until after midnight. You haven't seen anything without experiencing Taipei's night markets

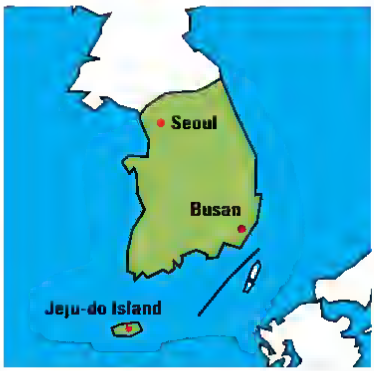




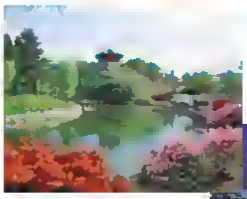
The dynamic view of Taroko Gorge is overwhelming and as its namesake perfectly describes Taroko means "magnificent and beautiful" in the language of the local indigenous people.

Taiwan Tourism Bureau in New York
1 E. 42nd St. 9th Fl New York, NY 10017 | TEL: 212-867-1632/34 | http://taiwan.net.tw

SOUTH KOREA (REPUBLIC OF KOREA)



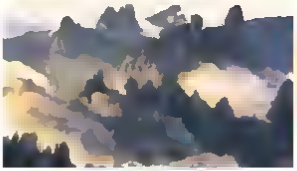
Korea has a population of 49.78 million (2011) and a total land area of 84,610 square miles. Located at a major crossroads of Northeast Asia, it is also known as the "Miracle of the Han River."



Banghwasuryuyeong Pavilion of Hwaseong Fortress is recognized as the World Heritage Site in 1997. Located in the suburbs of Seoul, it's an extremely popular tourist spot.

Korea is mountainous and surrounded by ocean on the east, south and west. This makes the country particularly scenic and gives breathtaking views in every region.

The Hangang River, which runs through the center of the city, is also a distinctive landscape of Seoul that offers a myriad of resting areas for citizens.



Red, hot, spicy food is a signature of Korean cuisine. Agu Jjim (Steamed Anglerfish) is a local delicacy of the city of Masan, South Gyeongsang Province.

EXPO 2012 YEOSU KOREA

Yeosu, a port city midway along the southern coast of South Korea, was chosen by the Bureau of International Expositions (BIE) to be the location of Expo 2012 from May 12 to August 12, 2012 with 105 participating countries. This year's theme is "The Living Ocean and Coast: Diversity of Resources and Sustainable Activities" which aims to address concerns of ocean use related to resources, food space and the environment and to promote state-of-the-art marine science and technology and marine industries.

OVERVIEW:

South Korea is one of the most economically and industrially growing countries in the world today, and it attracts more tourists from outside of the country year after year. Korea has four seasons, meaning even one destination has different charms depending on the time of visit. The ideal time to visit Korea is during the spring months (April-June) with beautiful blossoming flowers and the autumn months (September-November), in which the country experiences warm, sunny weather, skies that are cobalt blue and spectacular foliage that is the biggest draw.

Geographically, mountains cover 70% of Korea's landmass, making it one of the most mountainous regions in the world. The mountain range stretches along the length of the east coast and falls steeply into the East Sea, while along the southern and western coasts, the mountains descend gradually to the coastal plains.

FOOD:

Korean cuisine is one of the most exciting aspects for foreign tourists. With Korean barbecue, noodles, soups, snacks, and street foods, there are countless unique items you cannot eat anywhere else in the world. Using a variety of herbs and spices, Korean cuisine is always healthy and energizing. Korea is paradise for gourmet tourists.

WORLD HERITAGE SITES:

Korea's cultural heritage conveys a genuine sentiment of simplicity and peacefulness. The historical background of the heritage is diverse, encompassing the history of Korea from ancient times (Dolmen sites) to the Joseon Dynasty. The sites embody a wide variety of values from tidy and neat artistic spirit to scientific rationality as witnessed in such traditional constructions as the royal palaces or temples. A total of nine Korean cultural sites are registered on the list of World Cultural Heritage Sites including Jongmyo Shrine (1995), Haeinsa Temple Janggyeong Panjeon Hall (1995), Bulguksa Temple and Seokguram Grotto (1995), Hwaseong Fortress (1997), Changdeokgung Palace (1997), Gyeongju Historic Areas (2000), Gochang, Hwasun and Ganghwa Dolmen Sites (2000), the 40 Royal Tombs of the Joseon Dynasty (2009), and Historic Villages of Korea: Hahoe and Yangdong (2010).

The volcanic island of Jeju-do has an outstandingly beautiful natural environment that is significant for its geological features and ecological value. In 2007, Jeju-do Island was listed as a UNESCO Natural Heritage Site under the name of "Jeju Volcanic Island and Lava Tubes".

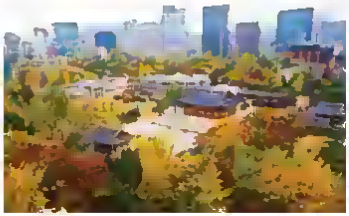
SHOPPING:

Korea is quite literally a shopper's paradise. One may shop in several types of shops and locations, from Duty Free shops, department stores, shopping malls etc., to traditional markets, and outlet malls. Spontaneously formed by the people, traditional markets offer a closer look into the culture, history, and daily life of Korea. Traditional local markets are one of the most visited tourist attractions, not just for shopping, but for enjoying local culture and food unique to the area. There are about 1,500 traditional markets in Korea, out of which eight were designated as culture and tourism markets.

3 PICK-UP LOCATIONS

SEOUL

Seoul is the capital of Korea with over 600 years of history. It is the heart of Korea's culture and education as well as politics and economics. Seoul is home to many old historic sites like Gyeongbokgung and Changdeokgung Palaces, and places of traditional culture like Bukchon Hanok Village, Insa-dong, and Namdaemun Market. The shopping and entertainment districts of Myeongdong and Apgujeong, and Asia's largest underground shopping center COEX Mall also draw a large number of tounsts every year.

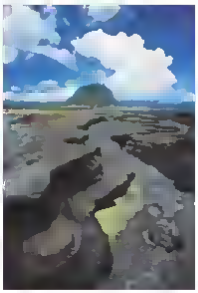


BUSAN

Busan is Korea's largest port city filled with endless excitement and pleasant surprises. Every year, tens of thousands of visitors from all over the country and around the world flock to Haeundae, Songdo and Gwangalli Beaches to relax or to attend festivals. The city annually hosts the International Fireworks Festival and the Busan International Film Festival, while regularly holding various events at Centrum City, the world's largest department store. Other must-see tourist sites include Taejongdae Resort overlooking the sea, Yongdusan Park, Yonggungsa Temple on a cliff, and the Jagalchi Market.

JEJU-DO

Jeju Island is the largest volcanic island in Korea. This premier tourist destination boasts mild weather, as well as scenic beauty like beaches, waterfalls, cliffs and caves. Some of the top tourist sites include Hallasan National Park with a largely diverse species of flora and fauna, Seongsan Ilchulbong Peak with breathtaking views, and Manjanggul Cave, the world's longest lava tube that has been registered as a UNESCO World Natural Heritage Site. Meanwhile, Jeju has recently won the Global Geopark certificate, and also has been selected as the New7Wonders of Nature.



*All photo images courtesy of Korea Tourism Organization New York Office

Korea Tourism Organization New York Office 2 Executive Dr. Suite 750 Fort Lee, NJ 07024 | TEL. 1-800-868-7567/201-585-0909 | www.visitkorea.or.kr

Golden Unicorn

Coupon: 10% Off *Mention Chopsticks NY *Valid from 6/1 to 7/31

Established in 1989, the Golden Unicorn restaurant pioneered the neighborhood's first upscale Cantonese-style dining restaurant. With its trademark elegant yet traditional red-and gold decor, attentive service, and delectable cuisine, the restaurant has become an established choice for casual family dining, weddings and corporate events alike. The restaurant presents up to one hundred different choices of fresh dim sum.

Popular dim sum plate: *Steamed Green Leak Dumpling* (left) and *Steamed Crystal Shrimp Dumpling* (right) are served piping hot.

Crispy Spring Roll's thin layers of crunchy skin nicely contrasts with juicy fillings in your mouth.

Bittersweet *Coffee Pudding* (left) and pleasant *Flower Pudding* (right) with real flower petals inside.

16 East Broadway (at Catherine St.)
New York, NY 10002
TEL: 212-941-0911, 212-941-0951
www.goldenunicornrestaurant.com
Mon-Sun: 10 am-10:30 pm

Nha Trang One (Vietnamese)

Nha Trang One has been serving up authentic Vietnamese home-style food since 1992. Try *Hollow Vegetables with Garlic Sauce* and *Barbecue Pork Chop* from other impressive offerings. A fantastic value at $18.88 per person, the special prix fixe dinner for two comes highly recommended.

Cooked for 4-6 hours, the *Special Beef Rice Noodle* soup has complex flavors from beef broth. Onion, scallions, ginger and other Asian spices add freshness and depth.

Hot and Sour Soup is always a good starter. In this savory soup, everything is made from scratch. Choice of shrimp, salmon and vegetable is available.

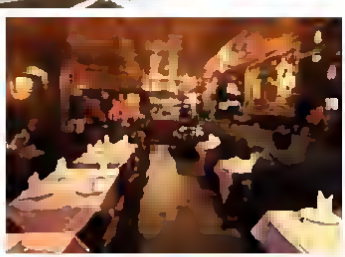
Every morning, Vietnamese people wake up with this bitter-sweet iced coffee. *French Iced Coffee with Condensed Milk* also perfectly complements spicy flavors.

87 Baxter St., (bet. Walker & Bayard Sts.)
New York, NY 10013
TEL: 212 233 5948
Mon-Sun: 10:30am- 9:30pm

Pongsri Thai Restaurant

Among approximately 140 varieties of dishes, their clientele's all time favorites are *Tom Yum Goong* (spicy and sour soup), *Som Tam* (papaya salad) and *Green Curry*. The owner picks sweet, spicy and creamy *Green Curry* with a choice of chicken, beef, pork, shrimp, calamari or scallops to warm you up. All dishes are made to order here. Don't forget to pair Thai iced tea with spicy dishes which can neutralize your palate and reset it for another bite.

Located in the heart of Theater District in Manhattan, the authentic Thai cuisine restaurant **Pongsri** has attracted theater goers, tourists and neighbors since 1972.



244 W. 48th St.
(bet. Broadway & 8th Ave.)
New York, NY 10036
TEL: 212-582-3382
www.pongsri.net
Mon-Sun: 11:30am-11:30pm

Shih Lee

Bustling with a multinational crowd at lunchtime, **Shih Lee** has been UN staff's most favorite Chinese restaurant for 20 years. *Braised Beef* (front) is a coveted dish with the tender and succulent beef calf being cooked for 4 hours. *Pork & Chive Dumpling Soup* (back) highlights a chunk of homemade dumplings in chicken-base soup.

Chinese traditional home cooking, *Butterfish with Ginger Sauce* is a new flavor here at Shih Lee.

Another new introduction is *Fried Chicken Wings with Orange Sauce*. Sweet and sour sauce embraces thin, crusty batter. A touch of spiciness adds kick to your appetite.

311 E. 45th St., (bet. 1st & 2nd Aves.)
New York, NY 10017
TEL: 212 867-0318 / www.shihlee.com
Mon-Fri: 11 am-9:30 pm
Sat & Sun: 11:30 am-9 pm

PROJECTING YOUR INTERNAL STRENGTH WITH WU MEI KUNG FU

Wu Mei Kung Fu was created by the eponymous nun during the 17th century. Understanding that she could not match the strength of men during combat, she developed a new form of training using wood logs driven into the ground in a huge matrix of patterns of five. Wu Mei called the pattern "plum blossom petals", and it is now the symbol and driving philosophy of this Kung Fu. Her ancestral teachings were preserved by Shaolin monks for over 300 years until the 20th century.

The recent renaissance of flamboyant Kung Fu-themed features and animations got me very intrigued and excited for my newest Chopsticks NY assignment. Would I hold to the standards of the heroines I have seen spinning in the air with the grace and poise of an ancient princess? Would I be able to stand on a bamboo stick during the duration of the class? Would I manage to break a pile of bricks and preserve the integrity of the bone structure in my hand? Of course not! I had completely missed the point of what Wu Mei Kung Fu stands for. Instead of emphasizing on the performance skills and strengths, it uses all multiple internal energy sources.

The Wu Mei Association of New York closely follows this tradition of teachings. Sifu (Master) Ken Lo, 7th generation master, passes on the rigorous art by explaining it to a dedicated group of students. For Marie Dormuth, who has been training for over 35 years, the Wu Mei combines grace and power through soft and circular movements. The energy is directly nurtured and used from the inner center located behind the navel, and directed by the whole body towards the outside. Most of the forms build up their energy from the Earth, with both feet always in touch with the ground, and transfer it to different parts of the body. This recycling flow of energy allows the Kung Fu apprentice to consciously re-allocate his strengths and can even put him in power to heal his body.

My time to shine finally arrived and my first task was to learn the starting position. Legs slightly bent and stomach in, palms joined in front of the face with elbows parallel to the floor, I struggled to find just enough energy to hold my balance! The Master trainer, Angel Lo, explains that each muscle of your body has to be shielded by an armor of air. During the course of the class, the students follow the master in a series of forms involving kicks, punches and even weapons, such as a 6 foot long stick. All exercises aim at strengthening joints and muscles to achieve a high level of flexibility and agility. One of the students guides me through a pull and push exercise where I learn how the energy returns to its initial center point. Legs are positioned parallel to one another and firmly anchored in the ground. They act as springs, propelling the Qi through the length of the body, up to the spine and arms and finally achieving its course in the palms.

After countless trials, I finally sense a hit of powerful warmth in my body. The feeling of controlling its energy is absolutely indescribable and the strength it gives me seems supernatural. I slowly understand that beyond the beauty of the forms, Wu Mei Kung Fu is a way to refocus the body and mind, take control of your destiny and find a peaceful harmony.

—Reported by Ruth Berdah Canet

Wu Mei Kung Fu Association
440 Lafayette St (at Astor Pl.) #4F New York City, NY 10003
TEL. 917-885-8598 / www.wumei.com

Legs slightly bent, body strong and shielded, hands joined to start the practice.

Grand Master Han Ting Peng shows the students how to counter an aggression using the energy of the attacker and redirect it to protect oneself.

Heels are always glued to the Earth to source the energy directly from the Earth, through the body and using it during the strike.

In preparation for kick practice, a 6 foot stick is held in the crease of the leg for as long as balance and concentration allow.

Jmarket
Toy Jack
Figures
Costumes and props
Sewing patterns
All this and more on sale now at jmarket.com !!

SAKE & the CITY By Chizuko Nilkawa-Nelton Kikisake-ahl/Sake Somnelier & Founder of Sake Discoveries, LLC
Nanbu Bijin All Koji
SUGAR FREE
& Umeshu Plum Sake
New Arrival!
新商品
All Koji brewed with 100% koji rice and Sugar Free Umeshu made with the All Koji will upgrade your dining experience without a doubt. Enjoy with the cuisine from huge plates, sharing with everyone in a bustling Chinese banquet style dining. Fresh seafood, meat, vegetables, anything goes with the new sakes from Nanbu Bijin.
Nanbu Bijin Brewery:
13 Usimachi Fukuoka
Ninnhei-shi, Iwate JAPAN 028-6101
Imported and distributed by
NY Mutual Trading, Inc
TEL 201-933-8555
For more information > www nanbubijin co jp/english
南部美人

Become Beautiful with Face Reduction Care Technique & Unequal Face Care
We can make your face beautiful, slim, and well shaped
The new technique developed in Korea Bone Therapy has finally come to New York. Providing a direct stimulus to the bones and muscles it improves blood circulation, and removes wastes products from the bones and joints To this way the face becomes smaller and imperfections in shape are removed
64 salons in Korea and 4 in Japan
Additionally, using bone therapy techniques troublesome spots on your body can be corrected and beautified.
Body-line Care Pelvis Care Arms Care Back Care Hip & Pelvis Care Belly Muscle Care
Thigh Thinning Care Body Weight Care Curved Legs Care Breast Care
Bone Therapy has become a hot topic in the Japanese media, and has become incredibly popular in Japan.
See the website for details
www.beautymade.com/en/
YAK SON HOUSE 38 W. 32nd St. #601 New York, NY 10001 Tel: 212-564-7474

ADVERTISEMENT

KOREAN RESTAURANT CATCHES A MICHELIN STAR

Danji was the first Korean restaurant to receive a coveted Michelin star in October 2011. This distinction is even more impressive when you consider the fact that the restaurant was less than a year old. While Chef Hooni Kim is humble about this honor, he is a champion of the ingredients and people who made it possible, including his partnership with True World Foods.

Chef Kim entirely trusts the quality and services True World Foods provides "We get all of our seafood from True World Foods Since they are a worldwide company and they can access seafood from all over, we are able to get products from three completely different regions the North West, North East and Japan Sometimes we'll need something very urgently and Ryan, our True World Foods sales rep will bring it to us himself We've tried every other fish company and we always come back to True World Foods," says Chef Kim

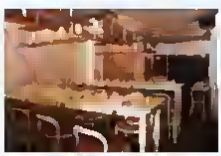
As a Korean American, Chef Kim respects his roots "I firmly believe that when you're a chef, your menu has to represent who you are and not just physically but from the soul In Korean food you need these five ingredients miso, red pepper paste, red pepper flakes, soy sauce and sesame oil If you have these five ingredients that are really good, that's 70% of the cooking right there," Chef Kim explains He personally selected the best quality spices and key ingredients in a small village outside Pohang, Korea, and has them shipped to his restaurant With these, Chef Kim is able to present authentic Korean flavors in modern dishes like *Bulgogi Beef Sliders*, *Kimchi Bacon Chorizo Paella*, and an update on the classic braised pork dish, *Bossam*

The marriage of impeccable raw ingredients from True World Foods and authentic Korean flavors produces heavenly results as demonstrated in the house favorite *Poached Sable Fish with Spicy Daikon* [photo] Chef Kim explains that the sablefish he receives from the Pacific Northwest is one of the fattiest and most flavorful Because it is so buttery, thick and hearty, it works in concert with its spicy sauce of mirin, red pepper and sake resulting in a dish that is bold enough to be paired with a light red wine

In order to translate his personal vision to the plate, the chef sometimes needs access to hard-to-get products like the jidori hen eggs that lend their spectacular golden yolk color to his *Farmers Market Bibim-bop* and the miniature shiso leaves used in the restaurant's *Tokyo Drift* cocktail 'For us it's absolutely important that we get the freshest ingredients and True World Foods gets us the products as fast as possible," says Chef Kim

There is only one Korean restaurant with a Michelin star, and this restaurant that prides itself on an honest pursuit of perfection, has only one supplier they cannot spare, True World Foods

Chef Kim embraces the rich flavor of sable fish with bold Korean style sauce in *Poached Sable Fish with Spicy Daikon*.



Danji
346 W. 52nd St., New York, NY 10019
TEL. 212-586-2880 / www.danjinyc.com

True World Foods is the premier wholesaler and distributor of a full line of fresh and frozen seafood and specialty grocery items in North America True World Foods brings quality seafood to the U.S. market directly from Tsukiji fish market

True World Foods NY, LLC
32-34 Papetti Plaza, Elizabeth, NJ 07206
TEL. 908-351-9090 (Ext 142)
www.trueworldfoods.com

Tsukiji Express
www.tsukijiexpress.com

Tasting Asia with Kikkoman Seasoning Mixes

With a lot of exotic herbs, spices and seasonings, Asian dishes are appetizing, invigorating, and energizing. It may seem complicated to cook them at home, but it's not really with the help of Kikkoman. Kikkoman has 14 kinds of sauce and seasoning mixes which allow you to make restaurant quality Asian dishes at home with no hassle. Here we offer simple recipes for the three most popular dishes. Enjoy flavors of Asian countries at home.

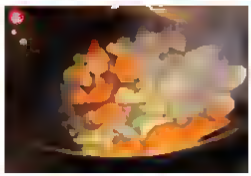
Kung Pao Chicken

Ingredients (3-4 servings)

- ☐ 1 package Kikkoman Kung Pao Chicken Seasoning Mix
- ☐ 2 tbsp vegetable oil
- ☐ 3/4 lb boneless chicken breast, cut in chunks
- ☐ 1 carrot, thinly sliced
- ☐ 1/2 cup thinly sliced celery
- ☐ 1/2 cup green bell peppers cut in chunks
- ☐ 1/3 cup roasted peanuts

Directions

1. Cut chicken and vegetables
2. Dissolve mix in 1/2 cup water, set aside
3. Heat oil in hot wok or large skillet over high heat, add chicken. Stir-fry 2 minutes.
4. Add vegetables, stir-fry for 2 minutes longer.
5. Stir in seasoning mixture. Cook and stir until sauce boils and thickens with all pieces coated evenly with sauce
6. Add peanuts and toss.



Kikkoman Seasoning Mixes offer

With several different Kikkoman dry seasoning and sauce mixes to choose from, you'll never have to worry about what's for dinner. Whether you choose a stir-fry mix or an instant marinade, these mixes start with naturally brewed Kikkoman Soy Sauce and are enhanced with all the seasonings you need for an authentic Asian meal.

kikkoman seasoning your life

www.kikkomanusa.com

Marinade Mix for Meat

Mix is seasoned with paprika, onion, garlic and spices. Great for flank, chuck or round steak. Add water and marinate according to package directions.

Sweet & Sour Sauce Mix

Use your choice of meat and/or vegetables along with Kikkoman Soy sauce and making classic sweet and sour dishes has never been so easy!

Teriyaki Sauce Mix

Great for marinating chicken or ribs, or flavoring burgers. The mix is made with brown sugar and Kikkoman soy sauce to get the perfect flavor.

Broccoli-Beef Stir-Fry Seasoning Mix

Tender strips of beef, chunks of onion and broccoli flowerets combine with this flavor-packed mix for a delicious dinner night at home.

Stir-Fry Seasoning Mix

This delicious seasoning mix makes it easy to prepare restaurant quality stir-fry. Just add your favorite meat and vegetables!

Chow Mein Seasoning Mix

Works great with boneless pork, chicken or beef on a bed of crisp chow mein noodles. Just prepare the noodles, then add this tasty seasoning mix.

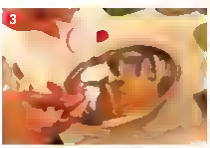
Pad Thai

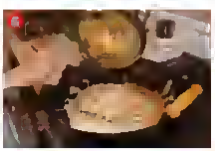
Ingredients (3-4 servings)

- ☐ 1 package Kikkoman Pad Thai Seasoning Mix
- ☐ 2 tbsp lowfat milk
- ☐ 2 tbsp peanut butter
- ☐ 1 tbsp vegetable oil
- ☐ 1/2 lb boneless chicken or pork, cut into thin strips
- ☐ 1/4 lb fresh bean sprouts
- ☐ 4 green onions, chopped
- ☐ 6 oz fine rice noodles, cooked, rinsed and drained
- ☐ 2 tbsp chopped roasted peanuts

Directions

1. Cut chicken or pork and vegetables.
2. Cook rice noodles. Rinse and drain.
3. Dissolve mix in milk, blend in peanut butter. Gradually stir in 1/4 cup water until well mixed.
4. Heat oil in large skillet over high heat; add meat. Stir-fry 2 minutes.
5. Add bean sprouts and green onions; stir-fry 1 minute.
6. Reduce heat; add noodles, peanuts and seasoning mixture, tossing to combine. Cook until noodles are heated.





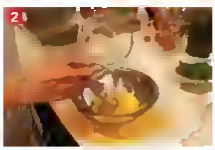
Thai Yellow Curry

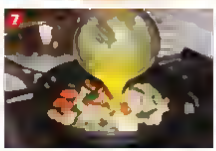
Ingredients (2-3 servings)

- ☐ 1 package Kikkomen Thai Yellow Curry Sauce Mix
- ☐ 2 tbsp vegetable oil, divided
- ☐ 1/2 lb boneless, skinless chicken cut into thin strips
- ☐ 1 small carrot, thinly sliced
- ☐ 3 oz fresh sugar snap peas, trimmed and cut in half diagonally
- ☐ 4 fresh mushrooms, sliced

Directions

1. Cut chicken and vegetables.
2. Dissolve mix in 2/3 cup water; set aside.
3. Heat 1 tbsp oil in hot wok or large skillet over medium-high heat; add chicken. Stir-fry for 2 minutes, remove from wok.
4. Heat remaining 1 tbsp oil in same wok. Add carrots and snap peas; stir-fry for 2 minutes.
5. Sprinkle in 1 tbsp water and add mushrooms. Stir-fry 1 minute longer.
6. Combine chicken and stir in sauce mixture.
7. Cook and stir until sauce boils and slightly thickens.





quick & easy flavorful meal solutions

Fried Rice Seasoning Mix

Use leftover meat and vegetables in bite-sized pieces or try classic fixings like bacon, green onions and egg when making your own fried rice.

Pad Thai Seasoning Mix

Bring this classic Thai dish to your kitchen table. Just prepare the noodles then add this quick and easy seasoning mix.

Roast Chicken Seasoning Mix

Seasoned with sesame oil, orange peel and coconut oil, your roasted chicken will taste top quality achieved in just a few simple steps.

Mongolian Beef Mix NEW

Kikkoman's Mongolian Beef Seasoning Mix evenly coats the meat; everyone will be surprised to learn that it can be made right at home.

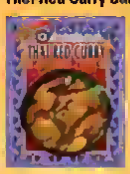
Kung Pao Chicken Mix NEW

With Kikkoman's Kung Pao Seasoning Mix, anyone can make a scrumptious Kung Pao chicken dish at home and show off their cooking skills.

Tandoori Chicken Mix NEW

Kikkoman's in-depth knowledge of flavor-enhancing properties resulted in a tasty, authentic Tandoori Chicken Seasoning Mix.

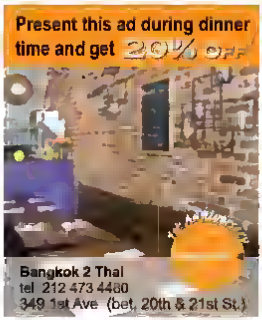
Thai Red Curry Sauce Mix NEW

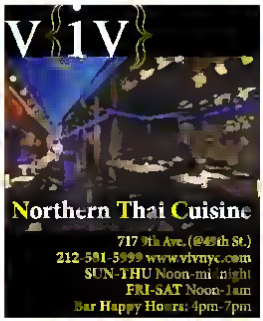


Thai Red Curry is a lively blend of sweet, sour and salty flavors balanced with the fiery heat of Thai red chiles and the creamy richness of coconut milk.

Thai Yellow Curry Sauce Mix NEW

Thai Yellow Curry Sauce delivers the mouthwatering flavor of garlic, lemons and tumeric. Add your favorite vegetables and meat to make this classic style dish.





LYCHEE HOUSE
MODERN CHINESE
ZAGAT SURVEY 2011
FOOD DECOR SERVICE COST
25 18 22 $29
141 EAST 55TH ST. (BET. LEXINGTON & 3RD AVE.)
TEL: 212-753-3900
WWW.LYCHEEHOUSE.COM
MON-FRI 11:30AM - 10:30PM SAT & SUN 12PM - 10:30PM

Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch | M Tu W Th F Sa Su Day Close | Delivery | Family Dining | Romantic Dining | Local Favorite | Vegetarian Friendly | Business Dinner

Coupon available at www.chopsticksny.com

* Chopsticks NY available to pick up

CHINESE

Ivy'n Cafe* — Upper West — $23
154 W 72nd St (bet. Columbus & Amsterdam Ave.) 212-787-3333

Dilie's — Upper West — $15
1991 Broadway (bet. 67th & 68th St.) 212-595-8181

Ollin's — Upper West — $15
2957 Broadway (at 116th St.) 212-932-3300

Shun Lee West — Upper West — $52
43 W. 65th St. (Central Park W. & Columbus) 212-595-8895

Cafe Evergreen — Upper East — $30
1357 1st Ave. (bet. 73rd & 74th St.) 212 744-3200

Chinatown East — Upper East — $18
1150 3rd Ave. (bet. 62nd & 63rd St.) 212-517-2088

Lin's Noodle & Grill — Upper East — $22
1500 3rd Ave. (bet. 84th & 85th St.) 212-639-1313

Dur Place — Upper East — $25
242 E 79th St (bet. 2nd & 3rd Ave.) 212 288-8886

Philippe — Upper East — $45
33 E. 60th St. (bet. Park & Madison Ave.) 212-644-8585

Pig Heaven — Upper East — $15
1540 2nd Ave. (bet. 80th & 81st St.) 212 744-4333

Shanghai Pavilion — Upper East — $37
1378 3rd Ave. (bet. 78th & 79th St.) 212 585-3388

Szechuan Chalet — Upper East — $25
1395 2nd Ave. (at 73rd St.) 212 737-1838

China Grill — Midtown West — $66
60 W. 53rd St. (bet. 5th & 6th Ave.) 212-333-7788

Joe's Shanghai* — Midtown West — $20
24 W. 56th St. (bet. 5th & 6th Ave.) 212-333-3868

Ollin's — Midtown West — $15
411 W. 42nd St. (at 9th Ave.) 212-924-5908

Ruby Foo's Times Sq. — Midtown West — $30
1626 Broadway (bet. 49th & 50th St.) 212-489-5600

Tang Pavilion — Midtown West — $25
65 W. 55th St. (bet. 5th & 6th Ave.) 212-356-3388

Wu Liang Ye — Midtown West — $35
36 W. 48th St. (bet. 5th & 6th Ave.) 212-398-2308

Chin Chin — Midtown East — $30
216 E. 49th St. (bet. 2nd & 3rd Ave.) 212-888-4555

Dynasty Sung — Midtown East — $35
511 Lexington Ave. 2 Fl. (at 49th St.) 212 355-1200

Evergreen on 38 — Midtown East — $25
10 E. 38th St. (bet. Madison & 5th Ave.) 212-448-1138

Grand Sichuan — Midtown East — $20
1045 2nd Ave. (bet. 55th & 56th St.) 212 355-5855

Lychee House — Midtown East — $20
141 E. 55th St. (bet. 3rd & Lexington Ave.) 212 753-3900

Man Noodle Shop — Midtown East — $15
922 2nd Ave. (at 48th St.) 212-418-0027

MR K's* — Midtown East — $50
570 Lexington Ave. (at 51st St.) 212-583-1368

Peking Duck House* — Midtown East — $33

BEST PEKING DUCK IN NYC! Their house specialty and most crowd favorite. The duck is roasted in an oven until the meat is tender and the skin is crispy. Bring this ad and you will get 10% off lunch. Valid 7 days a week.
236 E. 53rd St. (bet. 2nd & 3rd Ave.) 212 759-9200 www.pekingduckhousenyc.com

Phoenix Garden — Midtown East — $20
242 E. 40th St. (bet. 2nd & 3rd Ave.) 212 883-8887

Shih Lee — Midtown East — $11
311 E. 45th St. (bet. 1st & 2nd Ave.) 212 867 0318

Shun Lee Palace — Midtown East — $35
155 E. 55th St. (bet. 3rd & Lexington Ave.) 212-371-7744

Tse Yang Restaurant* — Midtown East — $40
34 E. 51st St. (at Park Ave.) 212-688-5447

Grand Sichuan — Chelsea — $20
229 9th Ave. (at 24th St.) 212-620-5200

Rickshaw Dumpling — Chelsea — $15
61 W. 23rd St. (bet. 5th & 6th Ave.) 212-924-3220

Grand Sichuan — Gramercy — $25
227 Lexington Ave. (bet. 33rd & 34th St.) 212-679-9770

The Cottage* — Gramercy — $12
33 Irving Place (at 16th St.) 212-505-8600

Chinatown Brasserie — West Village — $30
380 Lafayette St. (at Great Jones St.) 212 533-7000

Empire Szechuan — West Village — $15
173 7th Ave. S. (at Perry St.) 212-243-0048

Shanghai Square — West Village — $20
11 E. 13th St. (bet. University Pl. & 5th Ave.) 646-486-7313

BaoHaus — East Village — $14
238 E. 14th St. (bet. 2nd & 3rd Ave.) 646-692-8809

East Village **Dumpling Man***
100 St Marks Pl (bet. 1st Ave & Ave A) | 212-505-2121 | $11

Lower Mhn **ABC Chinese Restaurant**
34 Pell St (bet Bowery & Mott St) | 212-346-9390 | $25

Lower Mhn **Amazing 66**
66 Mott St (bet Bayard & Canal St) | 212-334-0006 | $25

Lower Mhn **Au Maedang**
200-250 Vesey St (at West St) | 212-385-0313 | $30

Lower Mhn **Big Wong**
67 Mott St (bet Bayard & Canal St) | 212-964-0540 | $13

Lower Mhn **Congee Village**
100 Allen St (bet Broome & Delancy St) | 212-941-1818 | $16

Lower Mhn **Dim Sam Go Go**
5 E Broadway (bet Catherine St & Bowery) | 212-732-0797 | $15

Lower Mhn **Excellent Dumpling**
111 Lafayette St (bet Walker & Canal St) | 212-219-0212 | $15

Lower Mhn **Goldaa Uaicara**
19 E Broadway (bet. Market & Catherine St) | 212-941-0311 | $20

Lower Mhn **Jing Fong**
20 Elizabeth St (bet Bayard & Canal St) | 212-964-5256 | $20

Lower Mhn **Joe's Ginger**
25 Pell St (at Doyers St) | 212-285-0333 | $15

Lower Mhn **Joe's Shanghai**
9 Pell St (bet Bowery & Mott St) | 212-233-8888 | $20

Lower Mhn **Lia's Dampling House**
29 Bowery (at Bayard St) | 212-349-0923 | $10

Lower Mhn **Moodaria Court**
61 Mott St (bet Bayard & Canal St) | 212-608-3838 | $15

Lower Mhn **New Bo-Ky**
80 Bayard St (bet Mott & Mulberry St) | 212-406-2292 | $10

Lower Mhn **Nice Green Bo**
66 Bayard St (bet Elizabeth & Mott St) | 212-625-2356 | $15

Lower Mhn **Oriental Garden**
14 Elizabeth St (bet Bayard & Canal St) | 212-619-0085 | $30

Lower Mhn **Ping on Mott**
22 Mott St (bet Chatham Sq & Pell St) | 212-602-0388 | $26

Lower Mhn **Shanghai Cuisine***
89 Bayard St (at Mulberry St) | 212-732-1368 | $25

Queens **East Meear**
45-45 Kissena Blvd Flushing NY 11355 | 718-886-9938 | $15

Queens **Himalayan Yak Restaurant***
72-20 Roosevelt Ave Jackson Heights, NY 11372 | 718-779-1119 | $15

KOREAN

Midtown West **Baaa**
350 W 50th St (bet 8th & 9th Ave.) | 212-582-4446 | $30

Midtown West **Chom Chom**
40 W 56th St (bet. 5th & 6th Ave) | 212-713-7236 | $40

Midtown West **Deeji**
346 W 52nd St (bet 8th & 9th Ave) | 212-580-2880 | $44

Midtown East **Korea Palace**
127 E 54th St (bet. Park & Lexington Ave) | 212-832-9350 | $30

Korea Town **BCD Tofu House**
17 W 32nd St (bet 5th Ave & Broadway) | 212-967-1900 | $25

Korea Town **Cho Daag Gal**
55 W 35th St (bet. 5th & 6th Ave) | 212-695-8222 | $30

Korea Town **Don's Bogom***
17 E 32nd St (bet Madison & 5th Ave) | 212-213-2200 | $35

Korea Town **Gam Mee Dak***
43 W 32nd St (bet 5th Ave & Broadway) | 212-695-4113 | $25

Korea Town **HAN BAT***
53 W 35th St (bet. 5th & 6th Ave) | 212-629-5599 | $15

Korea Town **HANGAWI***
12 E. 32nd St (bet 5th & Madison Ave) | 212-213-0077 | $40

Korea Town **Hyo Dong Gak***
51 W 35th St (bet Park & Madison Ave) | 212-695-7167 | $15

Korea Town **Kang Suh**
1250 Broadway (at 32nd St) | 212-564-8645 | $28

Korea Town **Komtaeg House***
32 W 32nd St (bet 5th Ave & Broadway) | 212-947-9482 | $15

Korea Town **Kum Gaag San***
49 W 32nd St. (at Broadway) | 212-967-0909 | $20

Korea Town **Kunjip Restaurant**
5 W 32nd St. (bet 5th Ave & Broadway) | 212-216-9497 | $15

Korea Town **Madangsui***
35 W 35th St (bet 5th & 6th St) | 212-564-3333 | $30

Korea Town **Seoul Gerdee**
34 W 32nd St (bet 5th Ave & Broadway) | 212 736-9002 | $14

Korea Town **Shilla**
37 W 32nd St (bet 5th Ave & Broadway) | 212-967-1660 | $25

Korea Town **Woo Choo***
10 W 36th St. (bet 5th & 6th Ave) | 212-695-0670 | $20

West Village **Do Hwa**
55 Commerce St (at Bedford St) | 212-414-1224 | $27

East Village **Bon Chaa**
8 St. Marks Pl (bet. 2nd & 3rd Ave) | 212-228-2887 | $20

East Village **Dok Suni's**
119 1st Ave (bet. 7th St. & St. Marks Pl) | 212-477-0508 | $20

Lower Mhn **Jup She**
171 Grand St (at Baxter St) | 212 343-0090 | $20

Lower Mhn **Kori**
253 Church St (bet Leonard & Franklin St) | 212-334-0908 | $20

Soho **Wao Laa Oak**
142 Mercer St (bet. Prince & Houston St.) | 212-925-8200 | $50

Brooklyn **Dokebi***
195 Grand St (bet. Driggs & Bedford Ave) | 718-782-1424 | $25

Queens **KOREANA***
136 20 38th Ave., Flushing, NY 11354 | 718 713-0252 | $21

Westchester **Kalbi House**
291 Central Ave White Plains, NY 10606 | 914-328-0251 | $25

Cooperstown **Piaahdi**
123 Paramus Rd Paramus NJ 07652 | 201-843-0170 | $20

THAI

Upper West **Laag Graia**
2534 Broadway (at 95th St) | 212-666-0666 | $22

Upper East **Ent Thai**
1412 3rd Ave (bet 80th & 81st St) | 212-772-1434 | $15

Upper East **Sala Thai**
1711 2nd Ave (at 89th St) | 212-410-5557 | $25

Upper East **Spice**
1479 1st Ave (at 77th St) | 212 744-6374 | $20

Upper East **Spica**
1411 2nd Ave (bet. 73rd & 74th St) | 212-988-5346 | $20

Upper East **Viaag Piag**
1383A 2nd Ave (bet 72nd & 73rd St) | 212 249-8454 | $22

Midtown West **Acelack Thai**
530 9th Ave (bet 39th & 40th St) | 212-564-7063 | $11

Midtown West **Aura Thai**
462 9th Ave (bet 35th & 36th St) | 212-971-6530 | $14

Midtown West **Baagkok Hausa**
360 W 46th St (bet 8th & 9th Ave) | 212-541-5943 | $18

Midtown West **Breeza**
961 9th Ave (bet 56th & 57th St) | 212-262-7777 | $25

Midtown West **Chai Home Kitchen**
500 8th Ave (at 65th St) | 212 707-8778 | $30

Midtown West **Chenpee Thai**
761 9th Ave (at 51st St) | 212-586-6808 | $20

Midtown West **Heng 2 Thai Bistro**
752 10th Ave. (bet. 51st & 52nd St) | 212-765-7800 | $15

Midtown West **Pam Real Thai 47**
402 W 47th St (bet 9th & 10th Ave) | 212-315-4441 | $20

Midtown West **Pam Real Thai 49**
404 W 49th St (bet 9th & 10th Ave) | 212-333-7500 | $20

Midtown West **Poogsri Thai***
244 W 49th St (bet. Broadway & 8th Ave) | 212-582-3382 | $20

Midtown West **O2 Thai**
765 9th Ave (bet 52nd & 53rd St) | 212 262 2236 | $11

Midtown West **Raam Service Midtown**
690 9th Ave (bet. 47th & 48th St) | 212-582-0598 | $25

Midtown West **Talent II Thai Kitchen***
562 9th Ave (bet 42nd & 43rd St.) | 212-807-1363 | $10

Midtown West **Thai Palata**
534 9th Ave (bet. 39th & 40th St) | 212 279-9839 | $13

Midtown West **Thai Select**
472 9th Ave (bet. 36th & 37th St) | 212-695-8920 | $12

Midtown West **Tapaz Thai**
127 W 56th St. (bet. 6th & 7th Ave) | 212-957-8020 | $15

Midtown West **viv Bar & Restaurant**
717 9th Ave (at 49th St) | 212-581-5995 | $20

Midtown West **Yam Yam 3***
765 9th Ave (at 46th St) | 212-956-0039 | $15

Midtown West **Yam Yam Baagkok***
950 9th Ave (bet. 56th & 57th St.) | 212-262-7244 | $15

Midtown West **Yum Yam Taa***
662 9th Ave (at 46th St) | 212 247-2229 | $20

Midtown East **Rera Thai Restaurant***
220 53rd St. (bet. 2nd & 3rd Ave.) | 212-752-8383 | $16

Midtown East **Talent Thai Kitchen**
210 E. 34th St (bet. 2nd & 3rd Ave) | 212 725-8668 | $11

Chelsea **Nooch**
143 8th Ave (at 17th St) | 212-691-8700 | $20

Chelsea **Pad Thai**
114 4th Ave (bet. 15th & 16th St) | 212-651-6226 | $20

Chelsea **Paagsri Chelsea**
145 W. 23rd St (bet 6th & 7th Ave) | 212-645-8906 | $20

Chelsea **Regiaaal Thai***
206 7th Ave (bet. 21st & 22nd St) | 212-807-8872 | $15

Chelsea **Raam Service**
166 8th Ave (bet 18th & 19th St) | 212-691-0296 | $25

Chelsea **Royal Siam**
240 8th Ave (bet. 22nd & 23rd St) | 212 741-1732 | $25

Chelsea **Silom Thai**
150 8th Ave (bet 17th & 18th St) | 212-675-0060 | $25

Chelsea **Spica**
153 8th Ave (at 20th St.) | 212-989-1116 | $20

Chelsea **Thai Chai-Ya**
233 8th Ave (bet. 24th & 25th St) | 212-489-2170 | $11

Gramercy **Baagkok 2 Thai***
345 1st Ave (bet 20th & 21st St) | 212-473-4480 | $14

Gramercy **Jaiya Thai**
396 3rd Ave (bet. 28th & 29th St) | 212-689-1330 | $25

Gramercy **Lemongrass Grill**
138 E 34th St. (bet. 3rd & Lexington Ave) | 212 213-3317 | $18

Gramercy **Rhoeg Tiem**
31 E 21st St. (bet. 5th Ave. & Broadway) $20
212-420-7500

Gramercy **Tooe Thoi Coisine**
17 E. 31st St. (bet. Madison & 5th Ave.) $15
212-213-0773

Gramercy **Tooe Thoi Cafe***
435 Park Ave. S. (bet. 29th & 30th St.) $25
212-644-PSBS

West Village **Golonge**
148 W. 4th St. (MacDougal St. & 6th Ave.) $15
212-228-4267

West Village **Prem-on Thai**
128 W. Houston St. (MacDougal & Sullivan St.) $25
212-353-2330

West Village **SEA**
535 Washington St. (at W. 12th St.) $15
212-243-3339

West Village **Tee Thoi Food***
3 Greenwich Ave. (7th Ave. & Christopher St.) $20
212-929-9588

East Village **Holy Basil**
143 2nd Ave. (bet. 9th & 10th St.) $15
212-460-5557

East Village **Kati**
347 E. 14th St. (bet. 1st & 2nd Ave.) $13
212-533-2048

East Village **Kloey**
7 St. Marks Pl. (bet. 2nd & 3rd Ave.) $16
212-505-3555

East Village **Spice**
39 E. 13th St. (bet. Broadway & Union sq.) $20
212 982 3758

East Village **Spice**
104 2nd Ave. (at 5th St.) $20
212-533-8900

East Village **Tor Thoi**
78 E. 1st St. (bet. 1st Ave. & Ave. A) $12
212-777-2552

Lower Mhn **Ent-Pisode Theiland**
123 Ludlow St. (bet. Delancy & Livingston St.) $14
212-677-7424

Lower Mhn **Kema lee**
113 Ludlow St. 2Fl (Delancy & Rivington St.) $25
212-353-8466

Lower Mhn **Poegsn Chinetown**
10F Bayard St. (at Baxter St.) $20
212-349-3132

Lower Mhn **Sticky Rice**
85 Orchard St. (bet. Grand & Broome St.) $12
212-274-8208

Soho **Kittichai**
60 Thompson St. (bet. Broome & Spring St.) $42
212-219-2000

Soho **Peep**
177 Prince St. (bet. Thompson & Sullivan St.) $20
212-254-7337

Brooklyn **Chai Home Kitchen***
124 N. 6th St. (at Berry St.) $16
718-599-5885

Brooklyn **Ghang Thoi**
204 Smith St. (bet. Baltic St. & Butler St.) $12
718-222-5596

Brooklyn **Lily Thoi**
615 Grand St. (bet. Leonard & Lorimer St.) $15
718-218-7522

Brooklyn **Loog Tee**
196 5th Ave. (bet. Union & Sackett St.) $18
718-622-8444

Brooklyn **Pagoda Theifood**
333 Graham Ave. (Devoe & Metropolitan Ave.) $30
718-388-8445

Brooklyn **SEA**
114 N. 6th St. (at Berry St.) $20
718-384-8850

Brooklyn **Tor Thoi**
208 Bedford Ave. (bet. N. 5th & N. 6th St.) $30
718-599-5556

Queens **Erewan**
213-41 38th Ave. Bayside, NY 11361 $30
718-229-1420

Queens **Q Thoi Bistro**
108-25 Ascan Ave. Forest Hills, NY 11375 $40
718-261-6599

Long Island **Phno Restaerant**
25 Main St. Say Harbor, NY 11963 $30
631-725-0101

VIETNAMESE

Upper West **Saigon Grill***
620 Amsterdam Ave. (at 90th St.) $25
212-875-9072

Upper East **Asie Grill**
1917 2nd Ave. (at 94th St.) $20
212 753-5418

Upper East **Vermicelli**
1482 2nd Ave. (bet. 77th & 78th St.) $20
212 288-8868

Midtown East **Le Colonial**
149 E. 57th St. (bet. 3rd & Lexington Ave.) $30
212-752-0808

Midtown East **OBAO**
222 E. 53rd St. (bet. 2nd & 3rd Ave.) $25
212-308-5588

Korea Town **PHO32 & SHABU***
2 W. 32nd St. (bet. 5th Ave. & Broadway) $20
212-695-0888

Gramercy **Boo Noodles**
351 2nd Ave. (bet. 22nd & 23rd St.) $22
212-725-7770

Gramercy **Laosam**
353 3rd Ave. (at 28th St.) $15
212-686-5168

West Village **Saigon Grill Union Sq**
91 University Pl. (bet. 11th & 12th St.) $25
212-807-3691

East Village **Laosam***
121 University Pl. (at 13th St.) $20
212-420-1179

East Village **Nicky's Vint**
150 E. 2nd St. (at Ave. A) $9
212-388-1098

Lower Mhn **Nha Traeg**
87 Baxter St. (bet. Bayard & Canal St.) $15
212-233-5948

Lower Mhn **Pho Te Oo**
102 Bowery St. (bet. Hester & Grand St.) $12
212-965-2958

Tribeca **Mai House**
180 Franklin St. (bet. Greenwich & Hudson St.) $35
212-431-0808

Tribeca **Nom**
110 Reade St. (Church St. & W. Broadway) $20
212-267-1777

Tribeca **Viat Cafe**
345 Greenwich St. (bet. Jay and Harrison St.) $25
212-431-5080

Brooklyn **Nicky's Viet**
311 Atlantic Ave. (bet. Hoyt & Smith St.) $9
718-855-8838

OTHER

Upper West **Asie Kee**
710 Amsterdam Ave. (bet. 94th & 95th St.) $25
212-280-8878

Upper West **Asiate**
80 Columbus Cir. 35 Fl. (at 60th St.) $135
212-805-8800

Upper East **88 Fusion**
1636 2nd Ave. (at 84th St.) $20
212 288-4630

Upper East **Ambar***
1408 3rd Ave. (at 80th St.) $25
212-249-5020

Upper East **Goho**
1426 3rd Ave. (at 81st St.) $31
212-706-5088

Midtown West **Blue Ribbon Sushi Bar & Grill**
308 W. 58th St. (bet. 8th & 9th Ave.) $61
212-397-0404

Midtown West **Ree 57**
60 W. 57th St. (at 6th Ave.) $45
212-307-5656

Midtown West **VYNL**
754 9th Ave. (bet. 50th & 51th St.) $25
212-674-2003

Midtown West **Zee Polete**
963 9th Ave. (at 46th St.) $25
212-582-1669

Midtown East **Ajn Asinn Bistro**
1068 1st Ave. (at 58th St.) $25
212-486-0008

Midtown East **Fusho Asioe Coisine**
1065 1st Ave. (at 58th St.) $35
212-752-8883

Midtown East **Hiroshi Jopaeese Fusion**
585 3rd Ave. (bet. 38th & 39th St.) $18
212-661-3288

Midtown East **Jezz at Kitsoo**
The Kitano Hotel 66 Park Ave. (at 38th St.) $35
212-885-7123

Korea Town **Frenchin**
12 Park Ave. (bet. 34th & 35th St.) $25
212-213-1001

Chelsea **Rice on Lexington Ave**
115 Lexington Ave. (at 28th St.) $20
212-685-5400

Gramercy **Qi Asian Eatery**
31 W. 14th St. (bet. 5th & 6th Ave.) $18
212-929-9817

West Village **Betel**
51 Grove St. (bet. Bleeker St. & 7th Ave. S.) $30
212-352-0460

West Village **Cafn Asese**
117 W. 10th St. (bet. 6th & Greenwich Ave.) $22
212-633-0348

West Village **Goho**
401 6th Ave. (bet. 8th St. & Waverly Pl.) $20
212-255-3242

West Village **The Tee Set**
235 W. 12th St. (bet. W 4th & Greenwich) $32
646-476-8731

East Village **Friend Hoese**
109 3rd Ave. (at 13th St.) $22
212-388-1838

East Village **Kion Restaurant**
509 E. 6th St. (bet. Ave. A & B) $25
212-529-5200

East Village **Lucky Chnng's**
24 1st Ave. (bet. 1st & 2nd St.) $30
212-473-0518

East Village **MA*YA**
234 E. 4th St. (bet. Ave. A & B) $20
646-313-1967

East Village **O.G**
507 E. 6th St. (bet. Ave. A & B) $30
212-477-4645

East Village **Prime & Beyond New York**
90 E. 10th St. (bet. 3rd & 4th Ave.) $35
212-505-0033

Lower Mhn **Rice***
292 Elizabeth St. (Houston & Bleecker St.) $15
212-226-5775

Brooklyn **Blue Ribboe Brooklye**
280 5th Ave. (bet. 1st St. & Garfield Pl.) $55
718-840-0404

Brooklyn **Fatty 'Cue**
91 S. 6th St. (at Berry St.) $25
718-599-3050

Brooklyn **Parple Yem**
1314 Cornelyou Road (bet. Argyle & Rugby Rds.) $21
718-940-8188

Brooklyn **Rice**
81 Washington St. (bet. York & Front St.) $20
718-222-3980

Long Island **TOKU**
2014C Northern Blvd. Manhasset, NY 11030 $25
516-627-8058

New Jersey **AOZORA Restaurant**
407 Bloomfield Ave. Montclair, NJ 07042 $30
973-233-9400

New Jersey **So Restaerant**
725 River Rd. Edgewater, NJ 07020 $18
201-840-7568

Format Ad
from $64 per month
Please contact us
for detail.

CHOPSTICKS NY
TEL. 212-431-9970

Japanese Restaurant Review

Hinomaru Ramen

OOTOYA N.Y. Chelsea

Go!Go!CURRY!

Rai Rai Ken

Let's Eat the Season

Asparagus with Wasabi Mayonnaise Sauce

The KURAMOTO

SAWANOTSURU Co., Ltd.

Listings

Japanese Restaurant

Grocery

Hinomaru Ramen

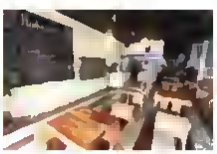
NEW!

33-18 Ditmars Blvd. (bet. 33rd & 34th Sts.) Astoria, NY 11105
TEL. 718-777-0228 / www.h-nomaruramen.com
Tue-Sun 12-3 pm, 5-10:30 pm

Newly opened Hinomaru Ramen restaurant became the first and only ramen shop located in Queens' Astoria. They offer ramen flavors popular throughout Japan, like Fukuoka style "Tonkotsu" (pork bone broth), Tokyo style "Shoyu" (soy sauce broth), Hakodate style "Shio" (salt base broth) and more, so you can feel like you're ramen hopping all the regional ramen delicacies of Japan in just one stop. They carefully thought out a perfect combination of broth soup and noodles, for example tonkotsu broth with a thin, straight noodle, shoyu or salt broth with thin, curly noodles, and miso broth with thick, curly noodles. But what they are most particular about is creating a rich flavored broth. "To make our soup stock richer and more flavorful, we use more base ingredients like pork bone, chicken bone and seafood, simmered for over 12 hours," says head chef, Mr. Koji Miyamoto. The deep, lingering flavor is so addictive, you would slurp it all up even after the noodles have run out. Hinomaru's signature ramen is *Hinomaru Ramen*, highlighting rich, creamy tonkotsu broth and topped with spicy ground pork with miso paste. They also offer weekly specials, providing new style noodles and side dishes, so you can always try something new and creative.

Hinomaru Ramen (front) shows the perfect balance of creamy rich tonkotsu broth with a spicy punch from ground pork with miso paste. *Negeye Ramen* (back) highlights exquisite broth made from pork, chicken and seafood with extra spiciness and a mound of toppings.

Their gigantic *Pork Belly Bun* is 2-3 times the typical size. The thick, fluffy bun is filled with plenty of chashu simmered pork.



A total of 80 seats. 6 seats at the counter, the foreground shows a separate two-seater table for two, and the back houses long tables for groups, also featuring a patio to be opened in the summer.

3 Best Sellers

- **Hinomaru Ramee** $12
- **Negeye Ramee** $11
- **Tonkotsu Shoye Ramee** $10

OOTOYA N.Y. Chelsea

NEW!

8 W. 18th St. (bet. 5th & 6th Aves.) New York, NY 10011
TEL. 212-255-0018
Mon-Fri 12:30-2:30 pm, 5:30-10:30 pm; Sat & Sun. 11:30 am-3:00 pm, 5:30-10:30 pm

The term "teishoku" may not be common jargon amongst New Yorkers yet but that will surely change once everybody discovers OOTOYA which just opened its first NY location in Chelsea last month. Teishoku describes a fixed set menu that usually consists of one main dish and a side dish, pickles, rice, and soup or a variation of these. It's meant to provide a well-balanced, nutritious meal for a price anyone can afford. The king of teishoku chains, with more than 300 locations all over Asia, is OOTOYA. OOTOYA N.Y. Chelsea would be their first to open in the West. It takes the traditional commoner's food that teishoku usually is, to another level, however, with gorgeous presentation, top-notch cooking, and using the best of the best local ingredients. The restaurant is particularly proud of their pork dishes like *Pork Loin Katsu* ($13) and *Katsu Don* ($14) that uses Silky Pork specially bred in North Carolina. This particular pork has very marbled meat for extra juiciness and tenderness, and is usually only shipped to Japan, making this establishment the only place in the U.S. one can enjoy it. Teishoku can come in many forms including noodles, grilled fish and meats, simmered items, and rice bowls. It is definitely a destination to experience authentic Japanese home cooking at its best.

Hanabi Don (top) is an OOTOYA original including a ground variety of raw seafood, okra, tororo (mountain potato), natto (fermented beans) and onsen tamago (poached egg) that one muss to eat like a Korean bibimbop. The Silky Pork in the *Pork Loin Katsu* (middle) is so tender it will surely make anyone a repeater. Chefs behind OOTOYA's exquisite dishes came from Japan and cater authentic teishoku to New Yorkers. (bottom left)

3 Best Sellers

- **Grilled Fatty Horse Meckerel Teishoku** $15.50
- **Kaesee Ni Teishoke** $15
- **Homemede Seiro Sobe** $12

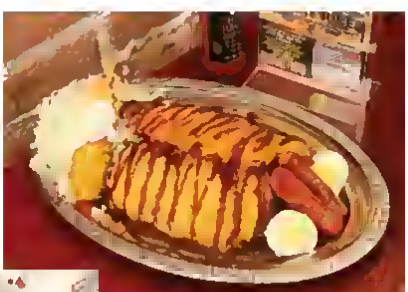
Go!Go! CURRY! Washington Square Park Stadium

NEW!

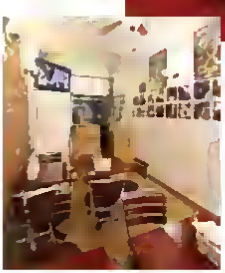
231 Thompson St. (bet. Bleecker & W. 3rd Sts.) New York, NY 10012
TEL: 212-505-2555/www.gogocurryusa-ny.com
Sun-Sat: 10:55 am- 9:55 pm

Japanese comfort food Mecca Go!Go! CURRY! has opened a second location near Washington Square Park. For those uninitiated to this thick, rich delight, it all began with Hideki Matsui's number 55 jersey. Go means five in Japanese so like a cheer, the name of this worldwide Kanazawa curry chain was born. Kanazawa curry is different from traditional Japanese curry. Rather than a stew specked with meat and vegetables, Go!Go!'s Kanazawa curry is a mixture of pork, fruit, and vegetables combined in a 55 step process, simmered down to an umami packed sauce served over rice. Hearty enough to eat with a fork, select your portion from baseball inspired sizes ranging from The Walk to the extra large Triple. For variety, choose from nine toppings: pork katsu cutlet is the most popular. All fried items are drizzled with an addictive, house made katsu sauce. Regulars know that the 5th, 15th and 25th of every month offer opportunities to receive a free topping coupon giving adventurous eaters a chance to try unusual toppings like natto (fermented soybeans), or rakkyo (pickled shallots). With a goal of 55 U.S. locations in 10 years, now is your chance to pick up an order and be the first in the know.

Hearty *Pork Cutlet Curry* highlights the delightful harmony of juicy Berkshire pork and crispy bread crumbs.



For the full Go!Go! CURRY! experience try a *Grand Slam*. Berkshire sausage, hard boiled eggs and fried shrimp accompany pork and chicken katsu. The platter is large enough to be shared, but only if you really want to.



Washington Square Park Stadium welcomes big eaters but takes up to a dozen customers at a time. Just grab and go!

3 Best Sellers		
	• Katsu Curry	$7
	• Chicken Katsu Curry	$7
	• Horse Run	$9.50

Rai Rai Ken

NEW!

218 E. 10th St. (bet. 1st & 2nd Aves.) New York, NY 10003
TEL: 212-477-7030
Sun-Thu: 12 pm-Midnight, Fri & Sat: 12 pm-2 am

Warmer weather doesn't mean you have to kick your ramen habit. RaiRai Ken, an East Village staple, has moved to a bigger, brighter space two doors down from its original location, and they've brought their gentler approach to ramen with them. "We don't use any MSG in our food, which results in our signature, lighter broth. Its clean flavor makes you want to drink it up." manager Yo Katsuse explains. For a taste of this easy eating ramen try the *Shoyu Wonton Ramen* [photo] with its delicate dumplings. If a steaming bowl isn't your style, one of the cold noodle summer specials is sure to please like the Zha Jiang Men with sweet pork ginger sauce and cucumber. Weekdays from noon to 4pm lunch sets are available, which means you can try the yummy pork buns, gyoza or fried rice at a discount with your ramen. Inspired by the famous Chinatown of Yokohama, Japan, the new Rai Rai Ken has stark white walls with red accents and golden Chinese embellishments. Tables have been added so you can slurp with a group of friends and family, but the famous counter seating remains where solo diners can to be entertained by the kitchen's steaming pots.

Served with original chili sauce with browned garlic bits, Rai Rai Ken's pork bun is the perfect accompaniment with ramen.

Not in the mood for noodles? Dig in to their fried rice.

The modern interior still incorporates the "hustle-bustle" feel of a traditional ramen house.

3 Best Sellers		
	• Shoyu Wonton Ramen	$10.50
	• Miso Ramen	$10
	• Pork Buns	$7.50

Japanese Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available
Open for Lunch
M Tu W Th F Sa Su Day Close
Delivery
Family Dining
Romantic Dining
Local Favorite
Vegetarian Friendly
Business Dinner
Coupon available at www.chopsticksny.com
★ Chopsticks NY available to pick up

Upper West

Bar Masa — $69 Su L
Time Warner Ctr 10 Columbus Cir
212-823-9800

Doo Japanese Restaurant — $20 L
2016 Broadway (at 69th St.)
212-877-5255

Gari — $80 L
370 Columbus Ave (bet 77th & 78th St)
212-362-4818

Haru — $35 L
433 Amsterdam Ave (bet 80th & 81st St)
212-579-5655

Ichie Restaurant — $20 L
53 W 10th St (bet Manhattan & Columbus Ave)
212-865-4588

Jin Ramen* — $14 L
3183 Broadway (at 125th St)
646-559-2951

Kitaro — $18 L
510 Amsterdam Ave (bet. 84th & 85th St)
212-787-9008

Kouzan — $25 L
985 Amsterdam Ave (at 33rd St)
212-280-0099

Kumo Sushi — $30 L
105 W 72nd St (Columbus & Amsterdam Ave.)
212-580-6226

Mama Sushi — $25 L
237 Dyckman St (Broadway & Seaman Ave)
212-567-2450

Mana Organic Cafe — $20 L
641 Amsterdam Ave (bet. 91st & 92nd St)
212-787-1110

Masa — $400 Su L
Time Warner Ctr 4Fl Columbus Cir
212-823-9800

Matsu — $20 L
483 Columbus Ave (bet 83rd & 84th St)
212-799-7322

Momoya Amsterdam — $42 L
427 Amsterdam Ave (bet 80th & 81st St)
212-580-0007

Next Door — $25
813 W 187th St (Pinehurst & Fort Washington)
212-543-2111

Dzu — $25 L
565 Amsterdam Ave (bet 87th & 88th St)
212-787-8318

Planet Sushi* — $25 L
380 Amsterdam Ave (at 78th St)
212-712-2162

Raku* — $20 L
Located in a beautiful brownstone on ghborhood Raku offers the best sush deals around without compromising on the freshest ingred ents In addition to sushi and sashimi try the highly recommended appetizers and entrees
57 W 76th St (at Columbus Ave)
212-873-1220

Saga Grill — $25 L
125th Amsterdam Ave (bet 122nd & 123rd St)
212-666-2996

Sajj's — $20 L
256 W 109th St (Broadway & Amsterdam Ave)
212-749-1134

Suma Sushi — $25 L
944 Amsterdam Ave (bet 105th & 107th St)
212-280-5858

Sun-Chan* — $25 L
2707 Broadway (bet 103rd & 104th St)
212-749-5006

Sushi A-Go-Go — $20 L
1500 Broadway (bet 43rd & 44th St)
212-704-7340

Sushi Hana — $35 L
466 Amsterdam Ave (bet. 82nd & 83rd St)
212-874-1076

Sushi Yasaka* — $30 L

Sushi Yasaka serves only the finest delicacies made with high-quality organic ingredients The fish is selected at markets each morning and sliced in a traditional style to preserve the original flavor and texture Executive chef Shinohara, carefully prepares the dishes to ensure satisfaction With each dish, Sushi Yasaka demonstrates passion and dedication to delicious food and authentic service in a serene environment
251 W 72nd St (Broadway & Westend Ave)
212-496-8460 www.sushiyasaka.com

Sushi Yu 2 — $15 L
827 W 181st St (bet Pinehurst & Cabrini)
212-781-9533

Tamaya — $14 L
4030 Broadway (bet 169th & 170th St)
212-568-0009

Teazo — $32 L
285 Columbus Ave (bet 73rd & 74th St)
212-580-7300

Vine Sushi & Sake — $20 L
2953-55 Broadway (bet 115th & 116th St)
212-222-8668

Upper East

Aki Sushi — $25 L
1425 York Ave (bet 75th & 76th St)
212-628-8885

Doegun — $60 M
309 E 83rd St (bet 1st & 2nd Ave)
212-737-8656

East Japanese* — $22 L
354 E 90th St (bet 1st & 2nd Ave)
212-734-6270

Fuji Yama — $30 L
1466 1st Ave (bet. 76th & 77th St)
212-249-2722

Gersha — $61 Su L
33 E. 61st St (bet. Park & Madison Ave)
212-413-1113

Ginza — $20 L
900 Lexington Ave (at 62nd St)
212-688-7656

Haru — $30 L
1329 3rd Ave (at 70th St)
212-452-1020

Haru Sake Bar — $38 L
1327 3rd Ave (at 70th St)
212-452-2230

Ichiro — $30 L
1894 2nd Ave. (bet. 97th & 98th St)
212-369-8300

Ikenohana — $25 L
1016 Lexington Ave (bet. 72nd & 73rd St)
212-737-8633

IRON Sushi* — $28 L
355 E. 76th St (bet. 1st & 2nd Ave)
212-772-9680

Isahana — $35 M L
1666 3rd Ave (bet. 93rd & 94th St)
212-426-0099

Iwasaki Sushi — $25 L
1103 1st Ave (bet. 60th & 61st St)
212-308-9820

Ko Sushi (2nd Ave) — $31 L
1325 2nd Ave (at 70th St)
212-439-1678

Ko Sushi (York Ave) — $31 L
1515 York Ave (bet. 85th & 86th St)
212-772-8808

Koto Sushi* — $30
310 E. 83rd St (bet. 1st & 2nd Ave)
212-426-1216

Kyoto Sushi — $30 L
1240 Lexington Ave (bet. 83rd & 84th St)
212-288-5024

Matsu — $30 L
411 E. 70th St (bet. York & 1st Ave)
212-744-5454

Naruto Ramen* — $10 L

This signature NARUTO RAMEN is a soy broth based noodle soup topped with boiled eggs various vegetables and thick slices of tender pork Miso and curry flavored both also available Enjoy any ramen for $7 00 on Mondays and GYOZA for $2.50 on Wednesdays
1598 3rd Ave (bet 93th & 90th St)
212-289-7803

Doki Sushi — $35 L
1575 3rd Ave (bet. 88th & 89th St.)
212-828-3388

Poka — $30 Su
343 E. 85th St (bet. 1st & 2nd Ave.)
212-249-0565

Sasabune — $85 M Su L
401 E. 73rd St (bet. 1st & York Ave)
212-249-8583

Shabu-Shabu 70* — $37 L
314 E. 70th St (bet. 1st & 2nd Ave)
212-861-5835

Sushi Hana — $30 L
1501 E. 2nd Ave (at 79th St)
212-327-0582

Sushi of Gari — $80 L
402 E. 78th St (bet. 1st & York Ave)
212-517-6340

Sushi Seki* — $57 Su L
1143 First Ave (bet. 62nd & 63rd St)
212-371-0238

Sushi Suki — $20 L
1577 York Ave (bet. 83rd & 84th St.)
212-243-3766

Tatanr 72 — $20 L
1400 2nd Ave (bet. 72nd & 73rd St)
212-472-8700

Tenzan — $35 L
568 2nd Ave (at 29th St)
212-340-5006

Teriyaki Boy* — $7 L
1640 3rd Ave (bet. 91st & 92nd St.)
212-987-9150

Tokuhei 86* — $25 L
314 E. 86th St (bet. 1st & 2nd Ave)
212-629-5334

TORI SHIN — $70 L
1193 1st Ave (bet 64th & 65th St)
212 988-8409

Totoya — $25 L
1144 1st Ave (at 63rd St)
212 753-0422

Wajima — $30 Su L
134 E. 61st St (bet. Lexington & Park Ave)
212 813-9065

Wasabi Lobby — $30 L
1584 2nd Ave (at 82nd St)
212 988-8882

YUKA* — $25 L
1557 2nd Ave (bet. 80th & 81st St.)
212 772-8675

Yuko — $25 L
1531 York Ave. (at 81st St)
212 988-5800

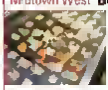
Midtown West

Aki Sushi — $30 L
356 W. 52nd St (bet. 8th & 9th Ave.)
212 262-2864

Aokr — $30 L
234 W. 46th St (bet. Broadway & 8th Ave)
212-956-2256

Bamboo 52 — $12 L
344 W. 52nd St (bet. 8th & 9th Ave)
212-315-2777

Benihana — $30 L
47 W. 56th St (bet. 5th & 6th Ave)
212-581-0930

Bento Sushi* — $8 L Su

They offer high quality Japanese meal made fresh to go With the motto "fast cheap and delicious" they are here to provide ready-to-eat Japanese meals and snacks that are delicious and healthy for you Sushi bento box and noodles are available
1407 Broadway (bet. 38th & 39th St.)
212-934-1405

Go Sushi — $20 L
756 9th Ave (at 51st St.)
212-459-2288

Haro — $35 L
205 W. 43rd St. (bet. Broadway & 8th Ave)
212-398-9810

Midtown West **GO! GO! CURRY!***

The triple crown winner of Japanese curry contest is the one and the only curry specialty restaurant. They are known for long lines of diners and now take advanced orders. Delivery is available in Midtown West and East for a limited time. Details on website.

273 W. 38th St. (bet. 7th & 8th Ave.) **$8.5** D L
212-730-5555 www.gogocurryusa-ny.com

Midtown West **Hayashi Ya**
857 9th Ave. (bet. 55th & 56th St.) **$26** L
212-259-2696

Midtown West **Iaakaya**
620 9th Ave. (at 40th St.) **$45** L D
212-354-2195

Midtown West **Isa 56**
56 W. 56th St. (bet. 5th & 6th Ave.) **$20** L
212-707-8702

Midtown West **Ishihama**
311 5th Ave. (at 32nd St.) **$25** L
212-696-0202

Midtown West **Izakaya IROHA**
152 W. 45th St. (bet. 6th & 7th Ave.) **$32** L
212-398-9048

Midtown West **KATSUHAMA55**
43-45 W. 55th St. (bet. 5th & 6th Ave.) **$18** L D
212-541-7145

Midtown West **Kodama 45**
301 W. 45th St. (at 8th Ave.) **$20** L
212-582-8065

Midtown West **Koi**
40 W. 40th St. (bet. 5th & 6th Ave.) **$60** L
212 921 3330

Midtown West **Kyotofu**
705 8th Ave. (bet. 48th & 49th St.) **$25** M L
212-874-6012

Midtown West **Menchaako-Tei***
43-45 W. 55th St. (bet. 5th & 6th Ave.) **$18** L D
212-247-1585

Midtown West **Mankui-Tei**
60 W. 56th St. (bet. 5th & 6th Ave.) **$20** L D
212-757-1642

Midtown West **Monster Sushi***
22 W. 46th St. (bet. 5th & 6th Ave.) **$30** L
212-398-7707

Midtown West **Natsumi**
228 W. 50th St. (bet. Broadway & 8th Ave.) **$30** L
212 258-2398

Midtown West **NOBU 57**
40 W. 57th St. (bet. 5th & 6th Ave.) **$100** L
212 757 3000

Midtown West **Ocha***
350 W. 46th St. (bet. 8th & 9th Ave.) **$25** L D
212-581-3196

Midtown West **Oyishi Sushi**
374 W. 46th St. (at 9th Ave.) **$12** L
212-265-5636

Midtown West **Rio & You***
328 W. 45th St. (bet. 8th & 9th Ave.) **$25** S
212-307-0717

Midtown West **Saka Bar Hagi***
152 W. 49th St. (bet. 5th & 7th Ave.) **$30** D
212-764-8549

Midtown West **Sapporo***
152 W. 49th St. (bet. 5th & 7th Ave.) **$13** L D
212-869-8372

Midtown West **Shimizu**
315 W. 51st St. (bet. 8th & 9th Ave.) **$35** S
212-581-1581

Midtown West **Soba Nippon***
15 W. 52nd St. (bet. 5th & 6th Ave.) **$30** L
212-459-2525

Midtown West **Sugiyama**
251 W. 55th St. (bet. Broadway & 8th Ave.) **$90** M S
212-656-0670

Midtown West **Sushi Damo Dama**
330 W. 50th St. (bet. 8th & 9th Ave.) **$60** L
212-707-2609

Midtown West **Sushi of Gari 46**
347 W. 46th St. (bet. 8th & 9th Ave.) **$80** L
212-957-0046

Midtown West **Sushi Zen**
108 W. 44th St. (bet. 6th & 7th Ave.) **$70** S
212-302-0707

Midtown West **Sushiden***
123 W. 45th St. (bet. 6th & 7th Ave.) **$45** S
212 398-2900

Midtown West **Sushiya***
29 W. 56th St. (bet. 5th & 6th Ave.) **$20** L
212-247-6756

Midtown West **TABATA***
540 9th Ave. (bet. 39th & 40th St.) **$11** L
212-290-7491

Midtown West **Terakawa Ramen***
885 9th Ave. (bet. 57th & 58th St.) **$12** L D
212-307-0170

Midtown West **Totto Ramen**
366 W. 52nd St. (bet. 8th & 9th Ave.) **$20** L D
212 582-0052

Midtown West **Yakitori TOTTO**
251 W. 55th St. (bet. Broadway & 8th Ave.) **$40** L D
212 245-4565

Midtown West **Yuki 55**
253 W. 55th St. (bet. Broadway & 8th Ave.) **$20** S
212 581 2240

Midtown West **Yummy Sushi***
30 Rockefeller Plaza Concourse Level **$10** S L
212-459-2100

Midtown East

Midtown East **Aburiya Kinnosuke***
213 E. 45th St. (bet. 2nd & 3rd Ave.) **$85** L
212-867-5454

Midtown East **Aquamarine**
713 2nd Ave. (bet. 38th & 39th St.) **$30** L
212 237-1490

Midtown East **Azusa***
3 E. 44th St. (bet. Madison & 5th Ave.) **$35** S L
212-661-0001

Midtown East **DONBURI-YA***
137 E. 47th St. (bet. 3rd & Lexington Ave.) **$25** L D
212-980-7008

Midtown East **ES3 Teriyaki House***
220 E. 53rd St. (bet. 2nd & 3rd Ave.) **$20** S
212-888-4075

Midtown East **Gya-Raku***
805 3rd Ave. 2 FL (at 50th St.) **$40** L
212-702-1416

Midtown East **Hakuhai**
The Kitano Hotel 66 Park Ave. (at 38th St.) **$66** L
212-885-7111

Midtown East **Haru**
280 Park Ave. (at 48th St.) **$35** L
212-430-9590

Midtown East **Hatsuhana Park***
237 Park Ave. (bet. 45th & 46th St.) **$35** S
212-661-3400

Going out for a picnic?
Take our delicious rice balls with you!
Also recommended for parties and meetings
Omsb
156 E 45th St (Lex & 3rd Ave)
TEL 212-922-9788
www.riceball-omsb.com

Momokawa Course
5 dishes choice of shabu-shabu or sukiyaki rice or noodle dessert
7 days open
6pm-11:30pm
157 E. 26th St. (bet. 3rd & Lexington Aves.)
212-684-7830 / www.momokawanyc.com

Midtown East **Hatsuhana**

Established in 1972 Hatsuhana is a longstanding New York sushi restaurant. Conveniently located just 3 minutes from Rockefeller Center it's perfect for business lunches. And at nighttime, try their Omakase at sushi bar or prix fixe and entree starting at $23

17 E 49th St (bet 5th & Madison Aves) $50
212/355-3345 www.hatsuhana.com

Midtown East **Hida-Chan Raman**

248 E 52nd St 2 Fl (bet. 2nd & 3rd Ave.) $20
212-813-1800

Midtown East **Ise 49**

151 E 49th St (bet. 3rd & Lexington Ave.) $25
212/813-0178

Midtown East **Izakaya Aniyoshi**

228 E. 53rd St (bet. 2nd & 3rd Ave.) $25
212-319-3440

Mitown East **Izakaya Riki**

Serving Midtown Manhattan for over 20 years Izakaya Riki offers many varieties of Japanese Izakaya style food. The cheap lunch set ($15) is not to be missed. Open until 3 am from Mon-Fri, this restaurant opens its doors to hungry New Yorkers.

141 E. 45th St. (bet. Lexington & 3rd Ave.) $40
212-986-1109

Midtown East **Jukai**

237 E. 53rd St. (bet. 2nd & 3rd Ave.) $30
212 564-8788

Midtown East **KATSUHAMA47***

11 E. 47th St. (bet. Madison & 5th Ave.) $18
212/758-5909

Midtown East **Kuruma Zushi**

7 E. 47th St. 2 Fl. (bet. Madison & 5th Ave.) $110
212-317 2002

Midtown East **Mori Sushi Restaurant**

18 E. 41st St. (bet. 5th & Madison Ave.) $18
212-400-9880

Midtown East **MEGU Midtown**

645 UN Fl. (bet. 47th & 48th st.) $125
212/964-7777

Midtown East **Menchenka-Tei**

131 E. 45th St. (bet. 3rd & Lexington Ave.) $14
212-986-6805

Midtown East **MOCO**

Serving the popular Nobu-chan ramen" named after the chef who created it. Available with shoyu and/or shio flavor with gyukotsu (beef) tonkotsu (pork) chicken or seafood broth. Moco is open late every day

518A 3rd Ave. (bet. 34th & 35th St.) $30
212-685-3883

Midtown East **Nodo-Sushi**

135 E. 50th St. (bet. 3rd & Lexington Ave.) $25
212-935-2537

Midtown East **Nippan***

155 E. 52nd St. (bet. 3rd & Lexington Ave.) $49
212/758-0226

Midtown East **Oms/b***

150 E. 45th St. (bet. 3rd & Lexington Ave.) $9
212-922-9788

Midtown East **Onya***

143 E. 47th St. (bet. 3rd & Lexington Ave.) $30
212-715-0480

Midtown East **Restaurant SEO***

249 E. 49th St. (bet. 2nd & 3rd Ave.) $40
212/355-7722

Midtown East **Ringo**

205 E. 45th St. (bet. 2nd & 3rd Ave.) $50
212-867-4200

Midtown East **Ronin Bar & Grill**

9 E. 37th St. (bet. Madison & 5th Ave.) $15
212 213-5137

Midtown East **Sakagura***

Largest sake bar in the world serving over 200 varieties of sake and seasonal daily specials. Homemade soba and lunch set of soba & rice bowl are popular. This amazing hideout is tucked on the basement level is perfect for couples. Private partitions available

211 E. 43rd St. B1F (bet. 2nd & 3rd Ave.) $50
212-953-7253 www.sakagura.com

Midtown East **Shinbashi**

7 E. 48th St. (bet. Madison & 5th Ave.) $30
212-813-1009

Midtown East **Shocha Bar Hatchan**

Conveniently located near Grand Central Station it is an oasis offering a wide selection of shochu and Japanese tapas. Enjoy drinks with yakitori and sushi-se variety omelette adjacent Yakitori East Restaurant. No cover charge. Discover your favorite shochu here

210 E. 44th St. (bet. 2nd & 3rd Ave.) $30
212-687-5075

Midtown East **Soba TOTTO**

211 E. 43rd St. 1 Fl. (bet. 2nd & 3rd Ave.) $40
212/557-1200

Midtown East **Sushi Time**

821 2nd Ave. (at 44th St.) $20
212-983-8383

Midtown East **SushiAnn**

38 E. 51st St. (at. Park Ave.) $50
212/755-1790

Midtown East **Sushiden***

19 E. 49th St. (bet. Madison & 5th Ave.) $45
212/758-2700

Midtown East **Tokya***

342 Lexington Ave. (bet. 39th & 40th St.) $50
212-697-8330

Midtown East **TOMI JAZZ**

239 E. 53rd St. (bet. 2nd & 3rd Ave.) $30
646-497 1254

Midtown East **Tsushima**

141 E. 47th St. (bet. 3rd & Lexington Ave.) $40
212/207 1338

Midtown East **West Udon Izakaya**

150 E. 49th St. (bet. 3rd & Lexington Ave.) $10
212-922 9677

Midtown East **Yakitori East***

210 E. 44th St. (bet. 2nd & 3rd Ave.) $20
212-687 5075

Midtown East **YAMA Restaurant**

308 E. 40th St. (bet. 1st & 2nd Ave.) $28
212/355-3370

Midtown East **Yamakaga Takya.**

1028 2nd Ave. (bet. 54th & 55th St.) $30
646-570-9833

Korea Town

Korea Town **Ichi Umi Restaurant***

6 E. 32nd St. (bet. Madison & 5th Ave.) $35
212-725-1333

Korea Town **Izakaya Moka**

10 W. 32nd St. 2 Fl. (bet. 5th Ave. & Broadway) $20
212/736-3232

bento

Quality "to-go" at Bento Sushi

173 Broadway
(@ Cortlandt St.)
212-437-8744

32 Broadway
(@Morris St.)
212-747-0994

1407 Broadway
(bet 38th & 39th St.)
212-394-1405

Catering available!

Check the Daily Special Donburi on the owner's blog at www.ennju.com!

Twitter and Facebaak are alsa updated daily with news info or special discounts and coupons

@ennjukst

Ennju

Eat in or take out

Doily Speciol Donburi (with soup) $8.50

NEW

Garlic Chicken-Dan

$14

Beef Bosil Plate

ennju

ennju
20 E 17th St. (bet. 5th Ave & Broadway)
Tel 646-336-7004
Mon Fri 11:30am-10pm Sat & Sun 12pm 8pm

Just steps from Union Square!

Aburiya Kinnosuke

炙

215 E. 45th St. NYC / TEL: 212-867-5454
http://www.aburiyakinnosuke.com
Lunch: Mon-Fri 11:30am-2:30pm
Dinner: Mon-Sat: 5:30pm-11pm, Sun: 5:30pm-10:30pm

Chelsea **ennju***

A self-service restaurant conveniently located near union square station. ennju features an original menu created by the Japanese owner. There are many items to choose from including sushi, bento, ramen, udon, shabu donburi and sake.

20 E 17th St (bet. 5th Ave. & Broadway) 646-336-7004 **$10**

Chelsea **IRON Sushi**

440 3rd Ave. (bet. 30th & 31st St.) 212-447-5822 **$30**

Chelsea **Izakaya Ten**

207 10th Ave. (bet. 22nd & 23rd St.) 212-627-7777 **$25**

Chelsea **Matsuri**

369 W. 1F St. (at 9th Ave.) 212-243-6400 **$30**

Chelsea **Momoya Chelsea**

185 7th Ave. (at 21st St.) 212-989-4480 **$40**

Chelsea **Monster Sushi***

157 W. 23rd St. (bet. 6th & 7th Ave.) 212-620-5131 **$30**

Chelsea **MORIMOTO**

88 10th Ave. (bet. 15th and 16th St.) 212-989-8883 **$90**

Chelsea **Naka Naka**

458 W. 17th St. (bet. 9th & 10th Ave.) 212-929-8544 **$50**

Chelsea **Tonuki Tavern**

Gansevoort Hotel, 18 9th Ave. (at 13th St.) 212-660-6766 **$50**

Chelsea **Tebaya**

144 W. 13th St. (bet. 6th & 7th Ave.) 212-924-3335 **$10**

Gramercy

Gramercy **15 EAST**

15 E. 15th St. (bet. Downtown W & 5th Ave.) 212-647-0015 **$60**

Gramercy **Ajisushi**

519 3rd Ave. (bet. 34th & 35th St.) 212-696-2095 **$25**

Gramercy **Chashi***

77 Irving Place (at 19th St.) 212-420-1415 **$20**

Gramercy **Hamachi**

34 E. 20th St. (bet. Park Ave. & Broadway) 212-420-8906 **$23**

Gramercy **Hane**

346 1st Ave. (at 20th St.) 212-533-0135 **$30**

Gramercy **Heru**

220 Park Ave. S. (at 18th St.) 646-429-0580 **$30**

Gramercy **Kaiten Sushi East***

366 3rd Ave. (bet. 26th & 27th St.) 212-689-2326 **$15**

Gramercy **Mishima***

164 Lexington Ave. (bet. 30th & 31st St.) 212-532-9590 **$25**

Gramercy **Momokawa**

157 E. 28th St. (bet. 3rd & Lexington Ave.) 212-684-7680 **$45**

Gramercy **Sohun**

146 Lexington Ave. (bet. 30th & 31st St.) 212-481-7786 **$20**

Gramercy **Sushi SAMBA**

245 Park Ave. South (bet. 19th & 20th St.) 212-475-3377 **$35**

Gramercy **Sushi SEN-NIN**

30 E. 33rd St. (Park Ave. S. & Madison Ave.) 212-213-2208 **$40**

Gramercy **Terakowa Ramen***

19 Lexington Ave. (bet. 23rd & 22nd St.) 212-777-2936 **$12**

Gramercy **YAMA Restaurant**

122 E. 17th St. (at Irving Pl.) 212-475-0969 **$20**

West Village

West Village **aki on west 4**

141 W. 4th St. (bet. 6th & 7th Ave.) 212-363-5440 **$44**

West Village **Cho Cho Sen***

15 West 8th St. (bet. 5th & 6th Aves.) 212-473-3333 **$25**

West Village **GO! GO! CURRY!***

With the motto "Everything for your genki," vegan GoGo Curry opened the 2nd location at the Washington Square Park Stadium. 5th, 15th, 25th are GoGo Day. Order any kind of Curry and you can receive one free topping coupon. Free delivery is available.

231 Thompson St. (bet. W. 3rd & Bleecker St.) 212-505-2555 www.gogocurryusa-ny.com **$8.5**

West Village **Hakata Tantan***

61 Grove St. (bet. 7th Ave. & Bleecker St.) 212-242-3699 **$25**

West Village **Menomi***

548 LaGuardia Pl. (bet. Bleecker & 3rd St.) 212-979-7055 **$30**

West Village **Mikado**

525 6th Ave. (bet. 13th & 14th St.) 212-255-9981 **$20**

West Village **Miyabi**

121 W. 3rd St. (bet. Macdougal St. & 6th Ave.) 121-677-2370 **$15**

West Village **Nagomi**

179 Prince St. (bet. Thompson & Sullivan St.) 212-387-9230 **$35**

West Village **Ramen Tekumi***

90 University Pl. (bet. 11th & 12th St.) 212-229-2752 **$13**

West Village **Rockmeisha***

11 Barrow St. (bet. 4th & Bleecker St.) 212-675-7775 **$35**

West Village **Sushi Yawa**

25 W. 8th St. (bet. 5th & 6th Ave.) 212-253-5888 **$30**

West Village **Tomoe Sushi**

172 Thompson St. (Houston & Bleecker St.) 212-777-3348 **$30**

West Village **Ushiwakamaru**

136 W. Houston St. (Sullivan & MacDougal St.) 212-228-4161 **$80**

West Village **YAMA on Carmine St.**

38-40 Carmine St. (bet. Bedford & Bleecker St.) 212-989-5330 **$37**

East Village

East Village **Ashiya**

157 1st Ave. (bet. 10th & 11th St.) 212-505-3348 **$15**

West Village **Rockmaisha***
11 Barrow St (bet. 4th & Bleecker St.) $35 M
212-675-7775

West Village **Soto**
357 6th Ave (bet. 4th St. & Washington Pl.) $45 Su
212-414-3089

West Village **Sushi Mambo**
255 Bleecker St (bet. Leroy & Cornelia St.) $18 L
212-675-5985

West Village **Seshi Yewa**
25 W 9th St (bet 5th & 6th Ave.) $30 L
212-253-5508

West Village **Tomoe Sushi**
172 Thompson St (Houston & Bleecker St.) $30 L
212-777-9346

West Village **Ushiwakamaru**
136 W Houston St (Sullivan & MacDougal St.) $80 Su
212-228-4181

West Village **YAMA oe Cermine St.**
36-40 Cermine St (bet. Bedford & Bleecker St.) $37 Su
212 989-8330

East Village

East Village **Ashiya**
147 1st Ave (bet. 10th & 11th St.) $15 L
212-505-3348

East Village **BOND ST**
6 Bond St (bet. Lafayette & Broadway St.) $75
212-777 2500

East Village **Cha-An**

Serving new wide variety of tea from China, Japan and India as well as original sweets created by our pastry chef. The Daily Special Set for lunch or dinner goes well with wine or sake. Traditional tea ceremony in Seika-do (tatami tea room) is available by reservation
230 E 9th St. 2Fl (bet. 2nd & 3rd Ave.) $20
212-228-1000 www.chaanteahouse.com

East Village **Curry-Ya**

Your hunger will undoubtedly be satisfied at Curry-Ya. Gourmet Japanese Curry boasts amazingly rich and complex flavors and its ambiance and atmosphere makes anyone feel comfortable dining alone or with friends. Lunch Set available from noon to 4 pm
214 E 10th St (bet. 1st & 2nd Ave.) $20 L
646-602-9776 www.nycurry-ya.com

East Village **Oieci**
225 E 10th St. (bet. 1st & 2nd Ave.) $30
212-387 9545

East Village **East Noodle**
119 2nd Ave. (at 7th St.) $10 L
212-677-4295

East Village **Gya-Koku***
34 Cooper Sq (bet. 4th St. and Astor Pl.) $40 L
212-475-2369

East Village **Hasaki***
210 E 9th St. (2nd Ave. & Stuyvesant St.) $35 L
212-473-3327

East Village **IPPUDO NY**
65 4th Ave (bet. 9th & 10th St.) $20 L
212-388-0088

East Village **IRON Sushi***
212 10th St. (bet 1st&2nd Ave.) $28 L
212-228-0102

East Village **Japonica**
100 University Pl (at 12th St.) $40 L
212 243-7752

East Village **JEWEL BAKO**
239 E 5th St. (bet. 2nd Ave. & Cooper Sq.) $45 Su
212-673-1012

East Village **Kajitsu**
414 East 9th Street (bet. Ave A & 1st. Ave.) $80 M
212-228-4171

East Village **Kamiu Ramen House***
351 E 14th St. (bet. 1st & 2nd Ave.) $15 L
212-228-1366

East Village **Kamur Doo**
196 Avenue A (bet. 11th & 12th St.) $25 Tu
212 777 2096

East Village **KASADELA**
647 E 11th St (bet. Ave. B & C) $30 M
212-777-1582

East Village **Keeko***
25 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-254-6363

East Village **Kuheya**
536 E 5th St. (bet. Avenue A &B) $15 L
212-777 7010

East Village **Kyo Ya**
54 E 7th St. (bet. Ave. A & 1st Ave.) $35 M
212 982-4140

East Village **Mey's Place Sushi***
121 2nd Ave. (bet. 7th & St. Marks Pl.) $10 L
212-533-8448

East Village **Menkui-Tei***
63 Cooper Sq. (bet. 7th St. & St. Marks Pl.) $10 L
212-225-4152

East Village **MINCA**
536 E. 5th St. (bet. Ave. A & B) $10 L
212-505-8001

East Village **Misoya**
129 2nd Ave. (bet. 7th and St. Marks Pl.) $25 L
212-677-4625

East Village **Natori**
58 St. Marks Pl. (bet. 1st & 2nd Ave.) $20
212-533-7711

East Village **Noodle Cafe Zen***

In the heart of East Village, Zen has been serving 12 kinds of ramen noodles as well as hearty udon and sushi since 1985. Don't miss out on their All Day 50% OFF discount on all sushi or sushi rolls for an order over $18 and the late night happy hour after 10pm
31 St. Marks Pl (bet. 2nd & 3rd Ave.) $12
212-533-6855 www.zensush nyc.com

East Village **OH! Teisho***
9 St. Marks Pl (bet. 2nd & 3rd Ave.) $20
212-673-1300

East Village **Otafoku***

A tiny vendor-like joint, Otafuku specializes in popular Japanese comfort food. Takoyaki (octopus dough and Okonomi yaki pancakes as well as Ta yaki and Daifuku mochi cakes filled with red bean paste. Our food will make you feel like you are in downtown Tokyo
239 E 9th St. (bet. 2nd & 3rd Ave.) $6 L
212-353-5503

East Village **Rai Rai Ken***

Have you ever seen the movie Tampopo – a Japanese cult movie about serving ramen noodle soup? Rai Rai Ken lets you experience the real Tokyo ramen without MSG. Don't forget our homemade gyoza too. They guarantee the most delightful experience!
216 E 10th St (bet. 1st & 2nd Ave.) $15 L
212-477 7030

Reviewed by NY Times
Try our Signature ramen
Hiyashi Tan Tan Men
$10
Second location opening soon near Times Square
TABATA
540 9th Ave. (bet. 39th & 40th St.)
Tel: 212-290-7691 tabataramen@gmail.com
11:30am - 11pm Open 7 days a week

East Village **Ramen Setagaya (St. Marks Pl)***
344 St. Marks Pl (bet. 2nd & 3rd Ave.) $13 L
212-387-7355

East Village **Rabatataya NY**

Boasting fish shipped from Tsukiji market, and local ingredients carefully grilled to perfection, this is an ihent c robatayaki. You will love the satisfying a la carte menu and the carefully selected sake and shochu. Chef's choice $48 tasting course $40 popular lunch set $10.
231 E. 9th St. (bet. 2nd & 3rd Ave) $45 L
212-979-9574 www.robataya-ny.com

East Village **Sake Bar Decibel**
240 E. 9th St. (bet. 2nd & 3rd Ave.) $40
212-979-2733

East Village **Sake Bar Satsko**
202 E. 7th St. (bet. Ave. B & C) $25
212-414-0933

East Village **Sapporo East**
161 1st Ave. (at 10th St.) $17 L
212-260-1330

East Village **Shabu-Tatsu***
216 E. 10th St. (bet. 1st & 2nd Ave.) $30
212-477-2972

East Village **Shima**
188-190 2nd Ave. (at 12th St.) $20 L
212-260-5303

East Village **Sobakoh***

Sobakoh offers 100% hand made soba noodles and their savory dipping sauces prepared w/ thick bonito flakes —a true rarity. Combinations of soba and donburi dishes are $13-$15 for lunch. 4-Course Early Bird Special ($19.50) is served until 7pm.
309 E. 5th St. (bet. 1st & 2nd Ave.) $15 L
212/254-2244 www.compassocompass.com/sobakoh

East Village **Sobaya***

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch flex $15 with soba noodle dishes and dessert. De-ly special, appetizers and sake selection available for dinner.
229 E. 9th St. (bet. 2nd & 3rd Ave.) $20 L
212/533-6966 www.sobaya-nyc.com

East Village **Souen East Village***
326 E. 6th St. (bet. 1st & 2nd Ave.) $12 L
212-388-1155

East Village **Soura Restaurant***
28 E. 13th St. (bet. University Pl. & 5th Ave.) $20 L
212-627-7150

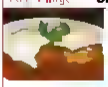
East Village **Sushi Lounge***

Serving Japanese cuisine in a casual atmosphere at affordable prices. All Day Campaign offers 50% off on all sushi or sashimi rolls for an order over $16. The menu also includes 12 ramens and tapas to satisfy your craving. Enjoy daily late night happy hour after 10pm.
132 St. Marks Pl. (at Ave. A) $12 L
212-598-1188 www.sushiloungenyc.com

East Village **Takahachi East Village**
95 Ave. A (at 6th St.) $25
212-505-6524

East Village **Typhoon**
79 St. Marks Pl. (bet. 1st & 2nd Ave.) $15
212-573-2960

East Village **Udon West***
11 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20 L

East Village **Umaoie**

Umaoie is a Japanese comfort food restaurant in East Village with over 50 kinds of sake and shochu. All authentic Japanese homestyle dishes are prepared by the owners (chef Try Goto Udon (udon noodles from Goto Islands of Japan). Now serving shochu desserts.
56 E. 3rd St. (bet. 1st & 2nd Ave.) $20
646-654-1122 www.downtownumaoie.com

East Village **Village Yakocho**
8 Stuyvesant St. 2Fl (bet. 9th St. & 3rd Ave.) $20
212-598-3041

East Village **Wasan**
109 E. 4th St. (bet. 1st & 2nd Aves.) $35 M
212-777-1976

East Village **Yakiniku West***
218 E. 9th St. (bet. 2nd & Stuyvesant St.) $25
212-979-3239

East Village **Yakitori Taisha***
53 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-228-5066

East Village **Yoshi Sushi***
131 Ave. A (bet. St. Marks Pl. & 9th St.) $25 L
212-420-5903

East Village **Yaba Restaurant**
105 E. 9th St. (3rd & 4th Ave) $40 L
212-777-4188

Lower Manhattan

Lower Mhn **Bento Sushi***
32 Broadway (at Morris St.) $8 Su
212-747-0994

Lower Mhn **Cuba 63**
63 Clinton St. (bet. Rivington & Stanton St.) $21 Su
212-228-6751

Lower Mhn **Ise Downtown***
55 Pine St. (bet. Pearl & William St.) $38 Su
212/785-1900

Lower Mhn **Kajitsu**
21 South End Ave. (at W. Thames St.) $38 L
212/786-9888

Lower Mhn **Mottsu**
295 Mott St. (bet. Prince & Houston St.) $25 L
212-343-8017

Lower Mhn **Quickly Shabu Shabu**
237B Grand St. (bet. Chrystie St. and Bowery) $13 L
212-431-0998

Lower Mhn **Soy**
102 Suffolk St. (bet. Delancy & Rivington St.) $14 W Su
212-253-1158

Lower Mhn **SuTaiShi**
24 Peck Slip (bet. Front & Water St.) $20 L
212/766-2344

Lower Mhn **Yushi**
250 Vesey St. 4 World Financial Center $12 L
212-945-3098

Tribeca

Tribeca **Bento Sushi***
173 Broadway (at Courtland St.) $8 Su
212-437-8744

Tribeca **Blushstroke**
30 Hudson St. (at. Duane St.) $130 Su
212-791-9771

Tribeca **MEGU New York**
62 Thomas St. (bet. Church & W. Broadway) $125
212-964-7777

Mikado
Japanese Bistro & Sushi Bar
525 6th Ave. (bet. 13th & 14th St.) | TEL 212-255-9981 / 9431 | Open 7 Days
Free Delivery - min. $10 | Order online www.MikadoSushiBar.com

Sake guide in an iPhone app.
142 brands of sake, shochu, and Japanese beer
Read reviews
Search seke by grade
Search brand by distributor
Check seke events in NY
Available on the App Store
Check at www.sake-guide.com

Tribeca **NINJA***
25 Harrison St (bet Hudson & Duane St.) $35
212-274-1500

Tribeca **NOBU**
105 Hudson St (at Franklin St.) $180
212-219-0500

Tribeca **NOBU NEXT DOOR**
105 Hudson St (bet Franklin & N. Moore St.) $75
212-334-4445

Tribeca **Rosanjin**
141 Duane St (bet Church St. & W. Broadway) $80
212-346-0664

Tribeca **Sushi Azabu**
428 Greenwich (bet. Laight & Vestry St.) $50
212-274-0428

Tribeca **Tekehechi Tribeca***
145 Duane St (Church & W. Broadway) $35
212-571-1830

Tribeca **Zutto***
77 Hudson St (bet. Jay & Harrison St.) $20
212-233-3287

Soho

Soho **Blue Ribbon Sushi**
119 Sullivan St (bet. Spring & Prince St.) $51
212-343-0404

Soho **Hiroko's Place**
75 Thompson St (bet. Broome & Spring St.) $15
212-625-1303

Soho **Omen**
113 Thompson St (bet. Spring & Prince St.) $30
212-925-8923

Soho **Sosen Soho***
210 6th Ave (at Prince St.)
212-807-7421 $20

Brooklyn

Brooklyn **1 or 8***
86 S. 2nd St (bet. Wythe & Kent Ave.) $32
718-384-2152

Brooklyn **Bozu***
296 Grand St (bet. Havemeyer & Roebling St.) $30
718-384-7770

Brooklyn **Fushimi**
9316 4th Ave (bet. 93rd & 94th St.) $38
718-833-7788

Brooklyn **Geido***
331 Flatbush Ave (bet. Park & Prospect Pl.) $25
718-638-8668

Brooklyn **Hibino**
333 Henry St (at Pacific St.) $35
718-260-8052

Brooklyn **Iron Chef House**
92 Clark St (bet. Monroe Pl. & Henry St.) $15
718-858-8517

Brooklyn **IZAKAYA no SMITH***
176 Smith St (bet. Wyckoff & Warren St.) $20
718-855-2277

Brooklyn **Kappo Soke House ***
388 5th Ave (bet. 7th & 8th Ave.) $30
718-832-2970

Brooklyn **Ki Sushi**
122 Smith St (bet. Dean & Pacific St.) $30
718-935-0575

Brooklyn **Mizu**
152 Bedford Ave (bet. 8th St & 7th St.) $20
718-782-6566

Brooklyn **Noreto Ramen**
276 5th Ave (bet. 1st & Garfield St.) $12
718-832-8111

Brooklyn **Osaka**
272 Court St (bet. Degraw & Kane St.) $30
718-643-0044

Brooklyn **Oshima Restaurant**
71 7th Ave (bet. Berkeley & Lincoln Pl.) $25
718-783-1888

Brooklyn **OZU***
79 Clark St (bet. Hicks & Henry St.) $20
718-797-3288

Brooklyn **qoo Robata***
307 Metropolitan Ave (at Havemeyer St.) $25
718-384-3433

Brooklyn **Sakura 6**
837 Manhattan Ave (bet. Calyer & Noble St.) $10
718-349-7888

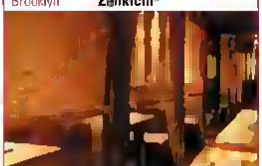
Brooklyn **Sapporo Hora Japanese**
622 Manhattan Ave (Driggs & Nassau Ave.) $16
718-389-5721

Brooklyn **Supercore***
305 Bedford Ave (bet. S 2nd & S 1st St.) $20
718-302-1623

Brooklyn **Teazae**
7116 18th Ave (at 71st St.) $30
718-621-3238

Brooklyn **Yemato**
168 7th Ave (bet. 1st St. & Garfield Pl.) $18
718-840-0099

Brooklyn **Zenkichi***



Since 2009 Zenkichi has been offering Tokyo-style seasonal small plates to homes ck Japanese as well as New Yorkers who crave authent c Japanese culinary exper ence beyond sush . H dden away in the r enclosed sem -private dining booths diners can savor the 8-course Omakase tasting menu and indulge in prem um sake from one of the most el te sake selections in the city -Guests must be 14 years or older to be accommodated

77 N. 6th St (at Wythe Ave.) $40
718 388-9305 www.zenkichi.com

Brooklyn **ZuZu Ramen**
173 4th Ave (at Degraw St.) $20
718-398-9898

Queens

Queens **ARIYOSHI***
41-13 Queens Blvd Sunnyside, NY 11104 $18
718-937-8288

Queens **Bistro 33**
13-33 Ditmars Blvd Astoria, NY 11105 $20
718-721-1933

Queens **Hokata**
37-02 Prince St Flushing, NY 11354 $13
718-321-0290

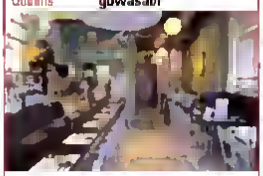
Queens **Hinomaru Ramen**
33-18 Ditmars Blvd Astoria, NY 11105 $15
347 792-2643

Queens **KATSUNO***
103-01 Metropolitan Ave Forest Hills, NY $35
718-575-4033

Owned by the same company as Soke Bar Hag
Izakaya IROHA
An izakaya style restaurant with a large selection, reasonable prices, and featuring sushi
152 W. 49th St. (bet. 6th & 7th Ave.) TEL: 212-398-9049
Lunch: Mon-Fri 11:45am-3pm, Dinner: everyday 5pm-12am

WAGYU
WASAN
Wagyu Sushi
Grilled wagyu sushi
Steamed Wagyu with Jalapeno Ponze
The best cooking style to enjoy Wagyu
Grilled Miso Wagye Skewers
Marinated for a night with Wasan s blended miso.
Wagyu Cortoccio
Wagyu, shitake mushrooms carrots asparagus and znoch ni are baked in parchment paper. Comes with sweet onion sauce.
Stone-Grilled Wagye Steak
Japanese-style Wagyn beef yon prepare on a hot lava stone (ishi-yaki). Served with fresh wasabi imported from Japan
New! We are now Open 7 days a week
108 E. 4th St.
(bet. 1st & 2nd Ave.)
TEL: 212-777-1978
www.wasan-ny.com
和参
wasan

Queens **gowasabi***



Serving Japanese cuisine of the highest quality at reasonable prices, gowasabi has been beloved by locals since its opening in 2003. Sure to satisfy even the hungriest customers at double the size of normal sushi rolls. *The Sumo Special Rolls* available in 20 different varieties, are a perennial favorite. Korean dishes such as *Tofu Jigae* and *Stone Pot Bibimbob* are also available. Lunch Specials are served seven days a week.

34-02 30th Ave Astoria, NY 11103 $23
718-204-7354 www.gowasabi-astoria.com

Queens **Kyoto Sushi**
153-11 Union Tpk Flushing, NY 11354 $25
718-380-7777

Queens **LINN Wafu Dining***
29-13 Broadway Astoria, NY 11106 $30
718-204-0060

Queens **Narita**
107-06 70th Rd Forest Hills, NY 11375 $21
718-263-2363

Queens **Dishi Sushi**
37-04 Ditmars Blvd Astoria, NY 11105 $20
718-626-0585

Queens **Shiro of Japan Atlas Pk**
80-40 Cooper Ave. Glendale, NY 11385 $20
718-326-8704

Queens **SUSHI ISLAND***
47-13 Queens Blvd. Elmhurst, NY 11373 $20
718-803-3033

Queens **Udon West**
13710 Northern Blvd Flushing, NY 11354 $10
718-359-2324

Queens **Watawa Sushi***
33-10 Ditmars Blvd Astoria, NY 11105 $23
718-545-9596

Long Island

Long Island **Benihana**
2105 Northern Blvd Manhasset, NY 11030 $30
516-627-3400

Long Island **Benihana**
320 Merchants Concourse, Westbury, NY $30
516-222-0061

Long Island **Inatome Japanese Steak House***
5th St. Valley Stream, NY 11581 $28
516-872-0413

Long Island **Isawa**
214 Jericho Tpk Floral Park, NY 11001 $25
516-437-4562

Long Island **Kobaa Restaurant***
2010 Merrick Rd Merrick, NY 11566 $30
516-223-3200

Long Island **Koiso**
540 Westbury Ave Carle Place, NY 11514 $20
516-333-3434

Long Island **KuraBara**
473 New York Ave Huntington, NY 11743 $30
631-673-0060

Long Island **Kurofuna***
77 Commack Rd Commack, NY 11725 $22
631-499-1075

Long Island **Mumon Restaurant***
1300 Franklin Ave Garden City, NY 11530 $35
516-747-0366

Long Island **Nagashima***
12 A-1 Jericho Tpk Jericho, NY 11753 $25
516-338-0022

Long Island **Rock-n-Sake Port WA**
30 Main St Port Washington, NY 11050 $30
516-883-7253

Long Island **Sapporo**
3269 Merrick Rd Wantagh, NY 11793 $18
516-785-3353

Long Island **San Restaurant***
23 Main St Sag Harbor, NY 11963 $40
631-725-1774

Long Island **Shiro of Japan***
401 Old Country Rd Carle Place, NY 11514 $20
516-997-4770

Long Island **SUSHI ICHI**
700 N Country Rd Setauket, NY 11733 $25
631-689-9111

Long Island **TAIKO Restaurant**
15 S Village Ave Rockville Ctr, NY 11570 $20
516-678-6149

Long Island **Taka Sushi***
821 Carman Ave Westbury, NY 11590 $20
516-876-0033

Long Island **Tongo***
196 Jericho Tpk Floral Park, NY 11001 $30
516-352-4118

Long Island **Restaurant Yamaguchi***

Since 1988, serving the locals authentic Japanese home cooking and fresh sushi. You will appreciate their authenticity and generous portions. As de from the regular menu, daily lunch specials and the Chef Special are popular among the local patrons.

63 Main St Port Washington, NY 11050 $25
516-883-3500

Long Island **Yuki's Palette Too***
151 Merrick Ave Merrick, NY 11566 $25
516-867-8731

The Bronx

The Bronx **DHANA**
500 City Island Ave Bronx, NY 10464 $35
718-885-0700

Westchester

Westchester **Hajime***
267 Halstead Ave Harrison, NY 10528 $35
914-777-1543

Westchester **Momiji***
261 Halstead Ave Harrison, NY 10528 $25
914-835-1075

Westchester **Nanase**
522 Mamaroneck Ave White Plains, NY 10605 $50
914-285-5351

Westchester **Nishi**
473 Ashford Ave Ardsley, NY 10502 $20
914-693-2500

Westchester **Noda***
200 Hamilton Ave White Plains, NY 10601 $25
914-949-0990

Westchester **Sakura**
56 Garth Rd Scarsdale, NY 10583 $15
914-723-7767

Go!Go!CURRY!
New York
JAPAN'S NO.1 CURRY!
June 4
11am-2pm
"LevelUp" app launch event
@ Washington Sq. Stadium location
Download the free "LevelUp" app & get
FREE CURRY with the smartphone!
Go!Go!Day!
5th, 15th, 25th
Get a Free Topping Coupon!
www.gogocurryusa-ny.com
Washington Square Park Stadium 231 Thompson St. (bet. Bleecker & W. 3rd St.) 212-505-2555
Times Square 273 W. 38th St. (bet. 7th & 8th Ave.) 212-730-5555

How about enjoying our famous sushi and delicious appetizers?
SUSHI DELUXE PICK 10
$35
Pick 10 pieces of your favorite nigiri sushi for an incredible deal. Item details available.
Toro Steak $10
House made Gyoza $8
and more.
Only 3 minutes from Grand Central
HATSUHANA PARK
237 Park Ave (bet. 45th & 46th St) 212 661 3400
Mon-Fri 11:45am-2:45pm (Lunch), 5:30pm-10pm (Dinner)
WWW.HATSUHANA.COM
Vanderbilt Ave
Park Ave
45th St
Lexington Ave

Westchester **Sazaa Restaarant*** $30
729 Saw Mill River Rd Ardsley NY 10502
914-674-6015

Westchester **Tanto*** $10
639 White Plains Rd Scarsdale NY 10583
914-725-5100

Westchester **Tsara** $25
258 N Central Ave Hartsdale NY 10530
914-761-0057

Upstate

Upstate **Karuta** $15
77 Quaker Ridge Rd New Rochelle NY 10804
914-636-6888

Upstate **Kiko Housa** $25
11 21 E Washington Ave Pearl River NY
845-735-8885

Upstate **Sakarahana NY** $20
329 Route 59 Central Nyack, NY 10960
845-727-3933

New Jersey

New Jersey **Aihei Pracetoa**
11 Chambers St Princetone NJ 08542 $20
609-252-1151

New Jersey **Akai Sushi Louaga** $18
11 N Dean St Englewood NJ 07631
201-541-0096

New Jersey **Aayama** $18
1362 Washington Valley Rd Martinsville NJ
732-271-2556

New Jersey **Asahi Japaaese*** $17
1475 Bergen Blvd Fort Lee, NJ 07024
201-944-5113

New Jersey **Daimatsa*** $25
960 Mountain Ave Mountainside NJ 07092
908-233-7488

New Jersey **East Japaaasa**
1405 Teaneck Rd Teaneck, NJ 07666 $18
201-837 1260

New Jersey **Higa Satten*** $10
2024 Center Ave #J & K Fort Lee NJ 07024
201-461-5465

New Jersey **Ichi Umi Restaurant** $25
352 Menlo Park Dr Edison NJ 08837
732-906-2370

New Jersey **ICHIBAN** $22
776 Bloomfield Ave W Caldwell NJ 07006
973-204-7178

New Jersey **Italiaa Tomato (Mitsuwa)** $7
595 River Rd Edgewater NJ 07020
201-941-5113

New Jersey **Kaaame*** $15
793 Palisade Ave Cliffside Park, NJ 07010
201-868-0080

New Jersey **KIKU** $45
395 Rt. 17 S Paramus, NJ 07652
201-265-7200

New Jersey **Komegashi*** $25
103 Montgomery St Jersey City NJ 07302
201-433-4567

New Jersey **Masa Sushi & Grill*** $30
81 W Allendale Ave Allendale NJ 07401
201-934-6616

New Jersey **Monster Sushi*** $25
395 Springfield Ave Summit NJ 07901
908-654-1100

New Jersey **Komegashi toa***

Located in waterfront Jersey City Komegashi has the most gorgeous view overlooking Manhattan skyline offers exciting sushi selections Try their Crash Royale the freshest pick by this chef with select ons from Japan and domestic Only 5 min PATH from NYC!
$30
99 Town Sq Pl Jersey City NJ 07310
201-533-9988 www.komegash.com

New Jersey **Princeton Tomo Sushi** $15
236 Nassau St Princeton NJ 08542
609-924-8478

New Jersey **Raka Izakaya** $25
209 Main St Fort Lee NJ 07024
201-585-0707

New Jersey **Sakura-haaa*** $25
43 Franklin Ave Ridgewood NJ 07450
201-447-0525

New Jersey **Santohka (Mitsawa)** $10
595 River Rd Edgewater NJ 07020
201-941-1004

New Jersey **Saauki Saada (Mitsuwa)** $8
595 River Rd Edgewater NJ 07020
201-941-5113

New Jersey **Sagi** $22
2117 Rt 4 E Fort Lee NJ 07024
201-461-1039

New Jersey **TATSUMI*** $25
1034 River Rd Edgewater NJ 07020
201-969-0202

New Jersey **Taya Restaarant*** $25
458 Anderson Ave Cliffside Park, NJ 07010
201 917 5532

New Jersey **Umaya** $25
158 Piermont Rd Cresskill NJ 07626
201-816-0511

New Jersey **Yakitori 39** $35
252-254 Degraw Ave Teaneck, NJ 07666
201-692-0700

Connecticut

Connecticut **Akas** $27
361 Greenwich Ave Greenwich CT 06830
203-862-9100

Connecticut **Fuji Gardan Steak House** $30
215 Liberty St Pawcatuck, CT 06379
860-599-1155

Connecticut **Kazu**
64 N Main St Norwalk CT 06854 $25
203-866-7492

CAFE

Upper West **Baard Papa's Uppar W** Cream Puffs
2167 Broadway (at 76th St.)
212 799-3770

Upper East **Choax Factory** Cream Puffs
1685 1st Ave (bet. 87th & 88th St.)
212-289-2023

Midtown West **Cafa Zaiya Midtown W.** Bakery
1073 6th Ave (btw 40 th & 41st St)
212-764-5785

Midtown West **Miaamoto Kitchaan** Confec tionery
606 5th Ave (bet 48th & 49th St.)
212-489-3747

Midtown East **Cafa Zaiya Midtown E.** Bakery
1 E 41 St (bet Madison & 5th Ave)
212-779-0600

Kaikozu Premium Sweet Potato Shochu Event 6/28 (Thu)
All-you-can-drink Kaikozu shochu & cocktails
All-you-can-eat special buffet
$35 / $30 for a group of over 4 (Tax & tip not included)

Japanese Tsukemen home style cooking
Umai Mart
88 E. 3rd st. (bet. 1st & 2nd Ave)
646-654-1122 7pm-1am (on-line) -2am (in-st)
www.newtownnoodle.com

JIN
MISO RAMEN $12
JIN RAMEN
3183 Broadway (125th St.)
646-559-2062 / www.jinramen.com
Mon-Sun 11:30 am - 3:30 pm Fri-Sat 5 pm - 12 am
Mon-Thu 5 pm - 11 pm Sun 5 pm - 10 pm

のぶちゃんラーメン
NOBU-CHAN RAMEN
NOBU
JAPANESE BAR & RESTAURANT
SUSHI BAR
212.685.7663

TATSUMI of Japan

辰巳
TATSUMI
1034 River Rd.
Edgewater, NJ 07020
201-969-0202
Only 2 min by car from Mitsuwa Marketplace
(L): Tue-Fri 12-2 30pm
(D): Tue-Fri 5 30-10 30pm
Sat & Sun 5-10 30pm

RAKU
Hidden gem of the Upper West Side.

Come enjoy fresh sushi and sake in a delightfully cozy atmosphere.
Speedy Delivery • Near the Museum of Natural History
RAKU IT'S JAPANESE II!
57 W. 76th St. (Corner of Columbus Ave.)
TEL: 212-873-1220
Mon-Sat Lunch 12pm-3pm Dinner 3pm-10 30pm
(Fri and Sat open until 11pm)
Sun & Holiday 2 30pm-10 30pm

Columbus Ave
Museum of Natural History
W 77th St
W 76th St

East Village — Cafe Zaiya East Village

(W Cooper Sq (bet. 7th St. & St. Marks Pl.)) — Bakery
212-253-9700

KARAOKE

Upper East — Iggy's

1452 2nd Ave (bet. 75th & 76th St.) — $1 /song
212-327-3043

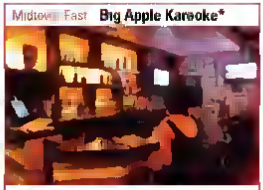
Midtown West — Yuki 55*

253 W. 55th St. (bet. Broadway & 8th Ave.) — 9/h /person
212-765-1219

Midtown East — Japas 38

9 E. 38th St. (bet. Madison & 5th Ave.) — $8/h /person
212-679-4040

Midtown East — Big Apple Karaoke*



Divide and conquer! Split the fixed party room price with your friends as low as $10/room. 11 rooms accommodate groups of 2 to 18 people, and even only yourself (Solo-Oke package $8/h one drink included). Equipped with iPad remotes, Bose speakers and 100,000 songs in 16 languages. Open 7 days a week, Mon-Wed 5pm to 2am, Thu and Sun 2pm to 2am, Fri and Sat 2pm to 4am. Check out our unbeatable rates!

305 E. 53rd St. (bet. 1st & 2nd), 2nd Fl — $10-/h per room
212-486-0055 www.bigapplekaraoke.net

Midtown East — Karaoke Duet 48*

304 E. 48th St. (bet. 1st & 2nd Ave.) — $4/h /person
212-753-0030

Korea Town — Choras Karaoke

25 W. 32nd St. 3Fl. (bet. 5th Ave. & Broadway) — $2/song $40/room
212-967-2244

Korea Town — Grammy Karaoke

23 W. 32nd St. (bet. 5th Ave. & Broadway) — $30 /hr
212-629-7171

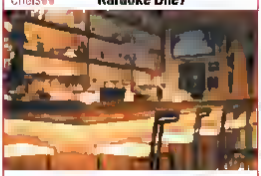
Korea Town — iBop Karaoke*

25 W. 35th St. 3 Fl. (bet. 5th & 6th Ave.) — $6/h
646-752-4635

Korea Town — Karaoke Duet 35*

53 W. 35th St. 2 Fl. (bet. 5th & 6th Ave.) — $4/h /person
646-473-0128

Chelsea — Karaoke One7



They offer the city's largest song selection in 16 different languages, and new songs are added monthly. Sing at the bar for $2 per song or sing in a private room for $6/h (Sun-Wed) $8/hr) per person. Drinks and room charges are half price during Happy Hour (2pm-7pm). Large party rooms available. Call for reservation. Open 7 days from 2pm to 4am (except Mon from 5pm) *May close early on weekdays w/o notice.

26 W. 17th St. (bet. 5th & 6th Ave.) — $2/song
212-675-3527 www.karaoke17.com

Gramercy — Japas 27*

Sing your heart away at Japas 27! We offer karaoke rooms at no charge ($10 minimum per person) Sunday through Thursday only! Our kitchen is open until 3am everyday with a select on of over 50 food items. Unlimited Drink Plan is only $14.95 per person for 2 hours; with food it is only $19.95 per person for 2 hours. Private rooms are also available. Please inquire with in.

36 3rd Ave. (bet. 26th & 27th St.) — $10/ person
212-889-2329 www.japas27.com

West Village — Apple Restaurant

17 Waverly Pl. (bet. Greene & Mercer St.) — $10/cover /room
212-473-8888

West Village — NEMO

54 East 13th St. (bet. Penny & Univ. Pl.) — $8/h /person
212-477-8177

East Village — Sing Sing (Ave. A)*

SING-SING KARAOKE AVENUE A

Among the newest and trendiest restaurants on Avenue A, Sing Sing offers a bar lounge and 15 private rooms for karaoke. It is a perfect place for a get together with friends after dinner. Large party rooms are available for up to 30 people. OPEN 7 DAYS

51 Ave. A (bet. 4th & 5th St.) — $7/h per person
212-674-0709 www.karaokesingsing.com

East Village — Sing Sing (St. Marks)*

SING-SING KARAOKE ST. MARKS

Conveniently located on St. Marks Street in the heart of the East Village, Sing Sing is a Karaoke lounge with 16 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS 1:00PM-4:00AM. Party@karaokesingsing.com

5 St. Marks Pl. 2Fl (bet. 2nd & 3rd Ave.) — $7/h per person
212-387-7800 www.karaokesingsing.com

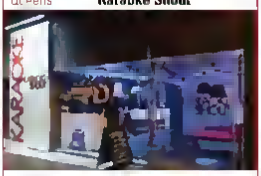
East Village — U2 Karaoke Lounge

8 St. Marks Pl. (bet. 2nd & 3rd Ave.) — $10/h
212-228-0250

Lower Mhn — Mott Karaoke Loenge

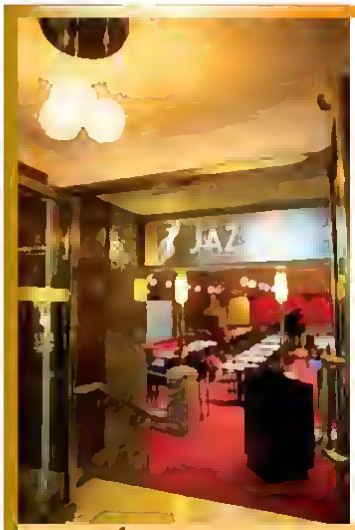
43 Mott St. (bet. Worth & Bayard St.) — men $30 /room
212-430-0004

Queens — Karaoke Shout*



120,000 songs in 16 different languages available. 20,000 English songs and songs in Hindi and Thai that are rarely available in the U.S. Your party will be much more exciting in the high-tech karaoke rooms! 11 private rooms are equipped with LED light-rings that change colors with each song. Enter songs using a wireless touch system on the in-set screens and pods. Chopsticks NY readers receive 10% discount with this ad. Open 7 days!

32-46 Steinway St. Astoria, NY 11103 — $3 7/h person
718-569-0000 www.karaokeshout.com



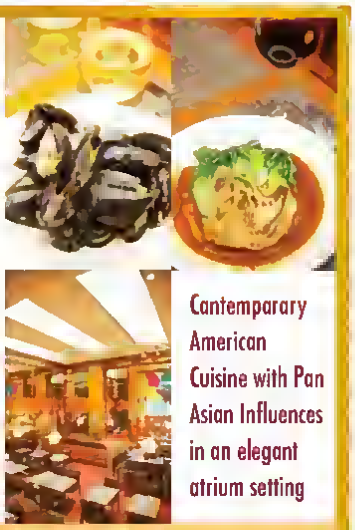
JAZZ
at KITANO
Music • Restaurant • Bar

Now Open

Mention Chopsticks NY and get
20% OFF Lunch
Monday-Saturday (11:30AM-5:00PM) until 6/30/2012

Join us for Breakfast, Lunch, Dinner, and Evening Jazz Performances

Sunday Jazz Brunch – Live Music and Buffet
$35 per person – Seatings at 11AM and 1PM



Contemporary American Cuisine with Pan Asian Influences in an elegant atrium setting

JAZZ at KITANO
Music • Restaurant • Bar

THE KITANO NEW YORK HOTEL
66 Park Avenue (at 38th Street) New York, NY 10016
Restaurant reservation 212-885-7123 | Jazz reservation 212-885-7119 | www.kitano.com

Let's Eat the Season ~Asparagus~

Asparagus is an essential summer vegetable. Commonly used for salad, barbecues, and soup, its bright green color and scent adds a summer feel to your dishes and brings out a refreshing air at your table. This time, Misako-sensei makes full use of the features of asparagus with simple, yet well-timed cooking steps, which help to maintain the bright green color, crisp texture and flavor. She even enhances the vegetable's summery theme with a mayonnaise-based dipping sauce spiced up with wasabi and lemon. This small twist adds a huge difference to the sauce, which also goes well with other dipping style dishes.

Asparagus with Wasabi Mayonnaise Sauce

[INGREDIENTS] (for 4 people)

- ❒ 1 bunch fresh asparagus
- ❒ 1 1/2 cups good mayonnaise
- ❒ juice from 1/2 lemon
- ❒ 1-2 tbsp wasabi paste (according to your preference)
- ❒ grated lemon zest from 1 lemon

[DIRECTIONS]

1. Boil big pot of water and blanch asparagus for 2 minutes. Immediately put them into an ice bath to stop cooking.
2. In a bowl, mix mayonnaise, wasabi, lemon juice and lemon zest well.
3. Serve the asparagus with the sauce.

Featured Ingredient: Wasabi

This condiment is made from a plant grown naturally in the mountain river streambeds of Japan. Prized for its strong flavor and pungency, this root is finely grated to produce a flavor sensation that stimulates nasal passages. Known for its pairing with sushi and sashimi, it was originally used for its preservation and anti-bacterial properties. Sold as a root, its high cost is due to cultivation difficulty, making real wasabi hard to find. Tube-packaged wasabi pastes and canned powdered-type are popular substitutes and sold in Asian specialty food aisles and markets.

Tips This sauce can be enjoyed with many other vegetables, chips, seafood and and even with some grilled meats. Very easy and quick, but absolutely delicious!

MISAKO SASSA
Japanese cooking instructor/food consultant
Misako teaches authentic Japanese cooking focusing on simple, delicious, and healthy home-style cooking using seasonal and local ingredients.
Website: japaneseculinarystudio.nyc.com
Cooking video: nyl.yage.com

Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor.

Coupon available at **www.chopsticksny.com**

★ Chopsticks NY available to pick up

GROCERY

M2M B'way & 114th
2935 Broadway (bet. 114th & 115th St.) 212-280-4600 — **Japanese**

Dainohe*
129 E. 47th St. (bet. 3rd & Lexington Ave.) 212-755-7380 — **Japanese**

Katagiri & Co., Inc*
224 E. 59th St. (bet. 2nd & 3rd Ave.) 212-755-3566 — **Japanese**

Sunrise Mart Midtown*
12 East 41st St. (bet. 5th Ave. & Madison Ave.) 646-340-9280 — **Japanese**

TOMIYA*
230 E. 53rd St. (bet. 2nd & 3rd Ave.) 212-310-7311 — **Japanese**

Yagura
26 E. 41st St. (bet. Madison & 5th Ave.) 212-679-3777 — **Japanese**

H Mart Han Ah Reum
25 W. 32nd St. (bet. 5th Ave. & Broadway) 212-695-3283 — **Korean**

Woorijip
12 W. 32nd St. (bet. 5th Ave. & Broadway) 212-244-1115 — **Korean**

Japan Premium Beef
57 Great Jones St. (bet. Bowery & Lafayette) 212-260-2333 — **Other**

M2M E. Village*
200 E. 11th St. (at 3rd Ave.) 212-353-2788 — **Japanese**

Sunrise Mart Astor Pl*
4 Stuyvesant St. 2 Fl. (bet. 9th St. & 3rd Ave.) 212-598-3040 — **Japanese**

Tokyo Mart*
91 Mulberry St. (bet. Bayard & Canal St.) 212-962-6622 — **Japanese**

Pearl River Mart*
477 Broadway (bet. Grand & Broome St.) 212-431-4770 — **Chinese**

Sunrise Mart SoHo*
494 Broome St. (Wooster St. & W. Broadway) 212-219-0033 — **Japanese**

Midoriya*
167 N9th St. Brooklyn, NY 11211 718-599-4690 — **Japanese**

Family Market*
23-15 Broadway Astoria, NY 11106 718-956-7925 — **Japanese**

H & Y Marketplace
150-51 Northern Blvd. Flushing, NY 11354 718-461-1311 — **Korean**

H Mart Northera 156
156-40 Northern Blvd. Flushing, NY 11354 718-888-0005 — **Korean**

H Mart Northera Blvd.
141-40 Northern Blvd. Flushing, NY 11354 718-358-0700 — **Korean**

H Mart Union
29-02 Union St. Flushing, NY 11354 718-445-5150 — **Korean**

H Mart Williston Park*
400 Hillside Ave. Williston Park, NY 11596 516-659-0270 — **Korean**

H Mart Woodside
53-16 Woodside Ave. Flushing, NY 11377 718-446-0759 — **Korean**

Sekura-ya
73-05 Austin St. Forest Hills, NY 11375 718-268-7220 — **Japanese**

H Mart Great Neck*
495 Great Neck Rd. Great Neck, NY 11021 516-482-8113 — **Korean**

Nora Japonese Foods*
163A Main St. Port Washington, NY 11050 516-883-1838 — **Japanese**

Shin Nippon Dn*
63 Mineola Ave. Roslyn Heights, NY 11577 516-625-1114 — **Japanese**

DAIDO
522 Mamaroneck Ave. White Plains, NY 10605 914-683-6735 — **Japanese**

DS Seafood
14-16 North Central Ave. Hartsdale, NY 10530 914-946-9065 — **Japanese**

Fuji Mart Scarsdale*
818 White Plains Rd. Scarsdale, NY 10583 914-472-0168 — **Japanese**

H & Y Marketplace
475 Plainview Rd. Hicksville, NY 11801 516-935-4041 — **Korean**

H Mart Hartsdale*
371 North Central Ave. Hartsdale, NY 10530 914-448-8888 — **Korean**

Kam Sen Foods*
22 Barker Ave. White Plains, NY 10601 914-428-4500 — **Korean**

NIJIYA Market*
16 N. Central Ave. Hartsdale, NY 10530 914-549-2179 — **Japanese**

Dishnibo*
283 Halstead Ave. Harrison, NY 10528 914-835-4390 — **Japanese**

Asian Market*
91 Colvin Ave. Albany, NY 12203 518-459-8186 — **Chinese**

H & Y Marketplace
1 Fairview Pl. Ridgefield, NJ 07657 201-943-7400 — **Korean**

H & Y Marketplace
433 S. Washington Ave. Bergenfield, NJ 07621 201-384-8298 — **Korean**

H Mart Cherry Hill
1720 Route 70 E. Cherry Hill, NJ 08003 856-489-4611 — **Korean**

H Mart Englewood
25 Lafayette Ave. Englewood, NJ 07631 201-871-8822 — **Korean**

H Mart Little Ferry
260 Bergen Tpke. Little Ferry, NJ 07643 201-814-0400 — **Korean**

H Mart Ridgefield
321 Broad Ave. Ridgefield, NJ 07657 201-943-9600 — **Korean**

J MART
44 Chestnut St. Ridgewood, NJ 07450 201-857-0738 — **Japanese**

Mitsuwa Marketplace*
595 River Rd. Edgewater, NJ 07020 201-941-9113 — **Japanese**

Ridgewood Fisheries
30 Prospect St. Ridgewood, NJ 07450 201-670-0882 — **Japanese**

Fuji Mart Connecticut*
1212 Putnam Ave. Old Greenwich, CT 06870 203-698-2107 — **Japanese**

Mitton Asian Market
15 Orange St. New Haven, CT 06510 203-782-0234 — **Other**

Maido*
38 N. Narberth Ave. Narberth, PA 19072 610-747-0557 — **Japanese**

Tokyo Japonese Store
5855 Ellsworth Ave. Pittsburgh, PA 15232 412-661-8777 — **Japanese**

SAKE

Gotham Wines & Liquors*
2517 Broadway (bet. 93rd & 94th St.) 212-332-0930 — **Sake/ Shochu**

Nancy Wine's
313 Columbus Ave. (bet. 74th & 75th St.) 212-877-4040 — **Sake/ Shochu**

Geraet Wine & Liquors*
529 Lexington Ave. (at 50th St.) 212-772-3211 — **Sake/ Shochu**

Mister Wright*
1593 3rd Ave. (bet. 89th & 90th St.) 212-722-4564 — **Sake/ Shochu**

Ambassador Wine & Spirits*
1020 2nd Ave. (at 54th St.) 212-421-5078 — **Sake/ Shochu**

Landmark Wine*
157 W. 23rd St. (bet. 6th & 7th Ave.) 212-242-2323 — **Sake/ Shochu**

MJK liquor
151 3rd Ave. (bet. 15th and 16th St.) 212-475-8166 — **Sake/ Shochu**

Union Square Wine & Spirits*
140 4th Ave. (at 13th St.) 212-675-8100 — **Sake/ Shochu**

LE DU WINES
600 Washington St. (at Leroy St.) 212-924-8999 — **Sake**

Astor Wines & Spirits
399 Lafayette St. (at 4th St.) 212-674-7500 — **Sake/ Shochu**

SAKAYA*
324 E. 9th St. (bet. 1st and 2nd Ave.) 212-505-7253 — **Sake/ Shocho**

Warehouse Wines
735 Broadway (bet. Waverly St. & Astor Pl.) 212-982-7770 — **Sake/ Shochu**

East Village Wine
163 Stanton St. (bet. Attorney & Clinton St.) 212-358-7700 — **Sake**

New York Wine Exchange
9 Broadway (bet. Battery Pl. & Morris St.) 212-422-0222 — **Sake/ Shochu**

September Wines & Spirits
100 Stanton St. (at Ludlow St.) 212-388-0770 — **Sake**

Granyette Wine*
151 Grand St. (bet. Lafayette St.) 212-925-1236 — **Sake/ Shochu**

Smith and Vine
268 Smith St. (bet. Sackett & Degraw St.) 718-243-2901 — **Sake**

Allendale Wine & Liquors
101 W. Allendale Ave. Allendale, NJ 07401 201-327-7805 — **Sake/ Shochu**

Dnlnn Super Market
420 Washington St. Hoboken, NJ 07030 201-420-7600 — **Sake/ Shochu**

JAPANESE WHOLESALER

Palnewong Trading
628 10th Ave. (at 45th St.) 212-245-4660 — **Sake**

Central Boeki U.S.A., Ltd
55-30 48th St. Maspeth, NY 11378 718-729-8966 — **Food**

Dnini Trading Co., Inc.*
14-50 128th St. College Point, NY 11356 718-539-8100 — **Food/ Sake**

JFC International Inc.*
55 Wildcat Way Linden 908-525-4400 — **Food/ Sake**

New York Mutual Trading Inc.*
25 Knickerbocker Rd. Moonachie, NJ 07074 201-933-9555 — **Food/ Sake**

Nishimoto Trading Co., Ltd.*
602 Washington Ave. Carlstadt, NJ 07072 201-804-1600 — **Food/ Sake**

Winn of Japan Import Inc
235 West Parkway Pompton Plains, NJ 07444 973-835-9595 — **Sake**

midoriya
japanese mini market
New Japanese Convenience Store in Williamsburg
open 7 days 10am~11pm
Just a two-minute walk from L Bedford Ave subway station
167 N9th Street Brooklyn NY 11211 Tel 718 599 4690

"UMAI" うまいもの市
Japanese Artisan Food Fair

6/21 Thurs. ▶ 6/24 Sun.
Free shuttle bus from NYC on 6/21

Coming Soon!

Mitsuwa hosts its own Japanese gourmet food fairs seasonally throughout the year. We fly in many artisans all the way from Japan to demonstrate their culinary skills right in front of our customers. The supermarket will turn into a street-fair-like alley of booths where you can watch the demonstrations and shop for specialties of Japanese cuisine! Come join us!
FREE SHUTTLE BUS FROM NYC on 6/21 THURSDAY!
(LAST BUS from NYC is 7:15 PM.)

The first food fair in 2012!
Crab Sushi,
Waffle Custard,
Cream Puffs,
Okon-yaki, etc.

味噌らーめん
ICHI-MONJI ORIGINAL
MISO RAMEN
from Hokkaido, Japan $ 9.00+ tax

Mitsuwa MARKETPLACE
595 River Road
Edgewater, NJ 07020
201-941-9113

Supermarket
9:30AM-9:00PM
Food Court
11:00AM - 9:00PM

Complete Shuttle Bus Schedules & Food Fair Flyer available online.
www.mitsuwa.com/english/

かねさ
Dip it!
Season it!
It's a real feast!

Ginger Miso Gourmet Sauce

MISO TCHUP
An Exciting Blend of Miso and Ginger

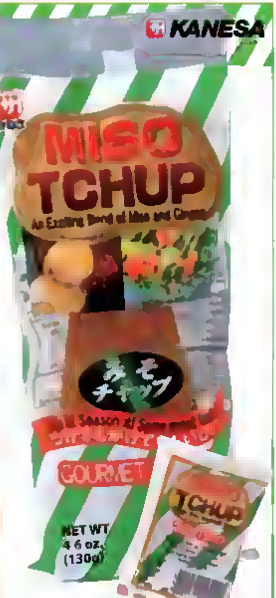
Simple Dishes
Season your favorite fish or meat with salt and pepper grill it and then top it with MISOTCHUP. It's that simple!

MISOTCHUP was created so that miso, the secret to Japanese longevity, could be simply and easily used in dishes other than just miso soup. In Japan, miso is used as an all-purpose condiment for any dish, and known as the perfect seasoning to bring out the flavor of meat and fish. MISOTCHUP is made with an exclusive recipe that combines miso with grated Japanese-grown ginger, vinegar, and mirin (cooking sake). The rich, savory, and bold flavor of the miso is perfectly balanced by the light, refreshing aroma of ginger, making a condiment that can be paired with any type of dish to give a unique flavor experience. Give it a try today!

- NO MSG ADDED
- NON GMO SOYBEAN USED
- NO ANIMAL PRODUCTS
- GLUTEN FREE

About Kanesa
It has been over 130 years since the founding of Kanesa in 1875. To this day they continue to produce miso using traditional methods to maintain superior taste. Using new and innovative ideas, Kanesa continues to provide products such as MISOTCHUP that can be enjoyed by health conscious food lovers all over the world.

KANESA CO., LTD.
www.kanesa.co.jp/english



Now available at most major Japanese grocery stores

Small 1.05 oz. (30g) bags also available

NISHIMOTO TRADING CO., LTD.

13409 OROEN ORIVE, SANTA FE SPRINGS, CA 90670

100th Year Anniversary Since 1912

Nishimoto Trading Co Ltd., originally founded in Kobe, Japan, is celebrating its 100th anniversary this year. Everyone here at Nishimoto is extremely grateful to all our customers and suppliers who enabled us to celebrate such a joyous achievement. We would like to thank you again for your continued support as we will try even harder to provide the best services possible as we move forward into our second century.

Branches in North America

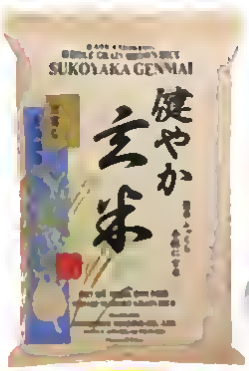
Los Angeles Branch
Arizona Branch
Atlanta Branch
Chicago Branch
Dallas Branch
Denver Branch
Florida Branch
Hawaii Branch
Las Vegas Branch
NY/New Jersey Branch
San Diego Branch
San Francisco Branch
Seattle (Seasia) Branch
Washington DC Branch
Toronto Branch
Vancouver Branch
Montreal Branch

Satellite Offices

Boston Office
Houston Office
Orlando Office
Sacramento Office

http://www.ntcltdusa.com

NISHIMOTO TRADING CO., LTD.



Simple, Nutritious and Tasty

Compared with WHITE Rice

- Fiber 221%
- Potassium 221%
- Magnesium 315%
- Vitamin B6 300%
- Vitamin E 1033%

健やか玄米

Finally, a brown rice that combines nutrition and great taste!
Now there is a way to cook brown rice as quickly as white rice.
Packed with more than twice the nutritional values of white rice,
Sukoyaka Brown Rice is the perfect addition to your daily meal.
Now available at your local Asian grocery store.

Esteemed Brewery That Buttresses Sake Culture

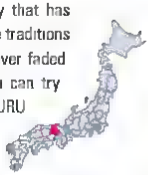
SAWANOTSURU Co., Ltd.

It was in 1717 that SAWANOTSURU started brewing sake in Nada region, the Mecca of sake production, and this year marks the 295th year of its birth. As one of the biggest and longest standing brewers, they have contributed to establishing sake culture and tradition for such a long time.

Telling the history of SAWANOTSURU is like describing the path of development of sake culture. Embracing the tradition and culture of sake, SAWANOTSURU has made every effort to bring genuine Nada style sake to people, while improving the quality of sake, developing new technology and methods, conducting research on food pairing, and propagating sake culture. Teaming up with their marketing and sales department, SAWANOTSURU's research and development department has resulted in countless new products and ideas. One of the team's notable achievements is the 11 categorization and naming of sake serving temperature, such as yuki bie (snow cool), Hana-bie (flower cool) and Hinata-kan (sunny warm), which is widely used in the sake and food industry today.

SAWANOTSURU started exporting their products even before World War II and currently, their distribution area includes approximately 30 countries. There are a handful of SAWANOTSURU sakes available in the U.S., Junmai Daiginjo Zuicho, Junmai Genshu, Jitsuraku, Minume and Nada Kimoto, but these are just some of their remarkable selections in Japan. There are more that should be introduced here, including ume-shu (plum wine) brewed with vintage sake of 1999, and "Kome dake no sake Umami Sonomama 10.5". The former received the people's choice award in the biggest ume-shu contest in Japan and the latter, which successfully reduced alcohol content 10.5% while maintaining umami from rice, is recognized as one of the most innovative food and drink products in the year 2011 in Japan.

The esteemed brewery that has committed to promoting sake traditions and culture for centuries, never faded in passion. On June 6, you can try their sakes at SAWANOTSURU Night at Kasadela (www.kasadela.com).



SAWANOTSURU Co., Ltd
1-2, Shinzaike Minami-Machi 5-Choma, Nada-ku, Kobe, Hyogo Prefecture 657-0864 JAPAN
TEL +81-78-881-1234 / www.sawanotsuru.net

3 things you should know about SAWANOTSURU Co., Ltd.

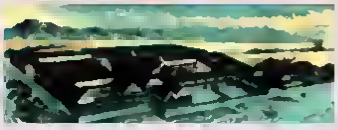
Dominating the highest share of junmai sake in Japan

SAWANOTSURU Co., Ltd. is particularly committed to producing junmai sake. It actually holds the number one share in the junmai sake market in Japan. Having previously been a rice wholesaler/retail shop, SAWANOTSURU never compromises their quality rice ingredients.

Surpassing number of sake sommeliers in Japan

Currently over 130 employees in SAWANOTSURU are certified sake sommeliers. This is the highest number among any other breweries in Japan. Also, six of them are certified sake lecturers, who are proactive in educating restaurant owners and general sake fans. SAWANOTSURU is dedicated and enthusiastic in improving their employees' knowledge and skills.

Established for 295 Years



Founded in 1717, this year marks the 295th anniversary. For centuries, SAWANOTSURU has been devoted to making sake that has played influential roles in many ways in developing Japanese culture. Sawanotsuru Museum, which is open to the public, features such sake cultures by displaying the history of SAWANOTSURU and that of sake brewing.

Heihachiro Imo (Sweet Potato) "Shochu"
Thick-boned and highly aromatic

Enjoy "Heihachiro" at
EN JAPANESE BRASSERIE
435 Hudson St New York NY 10014
Tel 212-647-9196

「平八郎」にはこってりとした甘く強いソースか良く似合う　芋焼酎ならではのフレーバーの強さかフォアグラの脂身や焼き鳥などの照り焼きソースなどとうまくバランスし　絶妙な脂肪の旨みを引き出す。

Distributed by JFC International Inc. 908.525.4400

A comprehensive list of 122 brands

- Write reviews about your favorite sake, shochu and Japanese craft beer
- Search sake by the grade
- Post upcoming sake events
- Browse a sake event listing in NYC

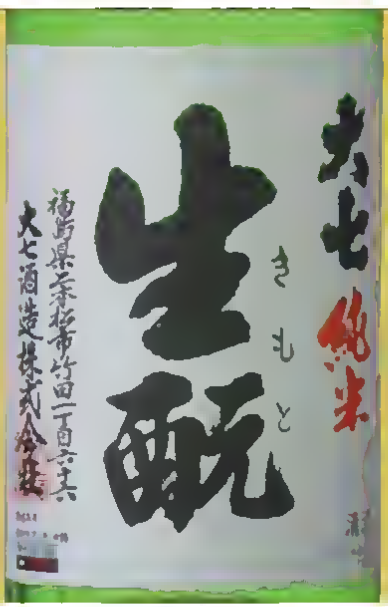
www.sake-guide.com

Daishichi Junmai Kimoto

A Perfect Balance of Rich Flavors and Acidity with a Fresh, Clean Aftertaste

SINCE 1752
生酛造り
大七
JAPANESE SAKE
DAISHICHI

DAISHICHI SAKE BREWERY CO.,LTD.



Exclusively distributed by JFC INTERNATIONAL INC 55 Wildcat Way, Linden, NJ 07036 TEL: 908-525-4400 / www.jfc.com HOPE FOR JAPAN

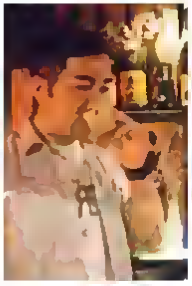
ADVERTISEMENT

TATENOKAWA: Artisanal Sake No One Can Deny

TATENOKAWA, a newly released artisanal sake in the U.S. market, has been on the minds of many sake enthusiasts these days, including Mr. Mori, the manager at Decibel, one of the pioneering sake bars in the East Village. He had just added TATENOKAWA 33 and TATENOKAWA 50 to their list, so we went to ask him what was behind the buzz surrounding this line of sake.

What is your criteria for choosing the sake you carry?
I try to get in sakes that similar establishments in this neighborhood do not have so we don't overlap, which is quite hard to do. We try to have rare selections. Currently we have 80 different sakes on the permanent menu, and ten that are seasonal.

Why did you decide to add TATENOKAWA?
The first time I tried TATENOKAWA 50 and 33 was when the distributor brought them in just recently, but how well they are made was apparent right away. The 50 has a bright, fruity aroma, while it goes down extremely smoothly followed by a clean finish. Compared to that of the 33 which has a little tamer, much more refined aroma. I would describe this sake as a beautiful sake because the amino acids in this sake are just so well balanced. Both sakes are using local Yamagata prefecture sake rice called Dewasansan and the fruity, sweetness you get from this Dewasansan rice is very prominent in them.



How would you pair the sakes?
Because TATENOKAWA 50 has such a strong aroma, I think it would go very nicely with meat dishes, and dishes that use richer sauces like okonomiyaki, which is quite unique for a daiginjo. Our nikujaga (simmered potato and beef) would go perfectly with it. On the other hand, TATENOKAWA 33 has a more subtle aroma, so something lighter would go with this sake, such as raw fish. It's not that it won't go with richer foods, but you can really enjoy the clean elegance of this sake with lighter foods.

Do you think these sakes would do well in the U.S. market?
I definitely think they would. Although the price of sake has a lot to do with how well the sake sells, I think people in the U.S. are now educated about sake enough that the slightly higher price of TATENOKAWA would not faze them. Once you take a sip, you know that the pricing makes sense with these.

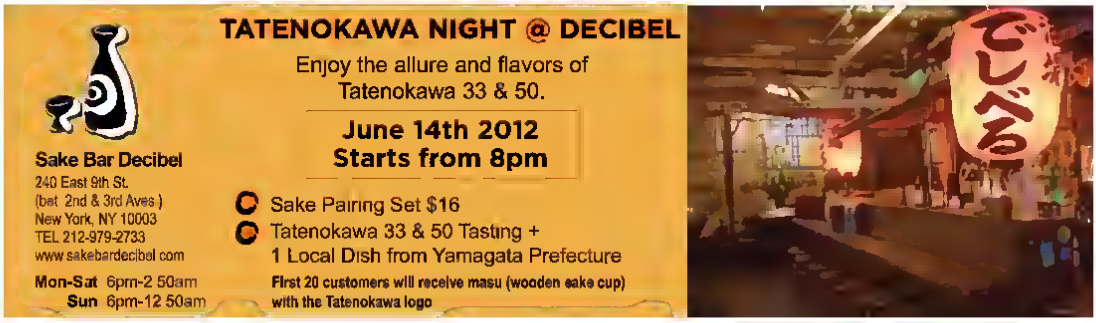
What do you think is the best way to enjoy them?
I say, use a thin glass, especially with TATENOKAWA 33. The sake is so elegant, you want to try your best not to interfere with that as much as possible. Also try not to chill the sake too much. I actually think room temperature or slightly chilled is best because the aroma is just so beautiful. If you chill it too much, it can stunt that aroma.

Tell us about the TATENOKAWA event you will be hosting.
We will be hosting a tasting event on June 14th featuring TATENOKAWA 50 and 33, paired with a Yamagata regional dish. The first 20 people to sign up will be given a TATENOKAWA masu as a gift. It's $16 per person.

Decibel
240 E. 9th St.
(bet. 2nd & 3rd Aves.)
New York, NY 10003
TEL: 212-979-2733/www.sakebardecibel.com

TATENOKAWA, Inc.
27 Yamadate, Sakata-shi,
Yamagata, JAPAN 999-6724
contact@tatenokawa.jp
www.tatenokawa.jp

Distributed by NY Mutual Trading, Inc.
www.nymtc.com


TATENOKAWA NIGHT @ DECIBEL
Enjoy the allure and flavors of
Tatenokawa 33 & 50.
June 14th 2012
Starts from 8pm
Sake Pairing Set $16
Tatenokawa 33 & 50 Tasting +
1 Local Dish from Yamagata Prefecture
First 20 customers will receive masu (wooden sake cup)
with the Tatenokawa logo
Sake Bar Decibel
240 East 9th St.
(bet. 2nd & 3rd Aves.)
New York, NY 10003
TEL 212-979-2733
www.sakebardecibel.com
Mon-Sat 6pm-2:50am
Sun 6pm-12:50am

LIFESTYLE

BEAUTY INTERVIEW — Keiko of *Purest Laser*

MONO-LOGUE — GreeNoodle (Moroheiya Noodles)

LEARNING — Japanese Crossword

COOL JAPAN — Hello Kitty Fronts Mission Against Cervical Cancer

TRAVEL — Summer Festivals in Tohoku

LISTINGS — Beauty
Health
Shop
School

Hair Removal Salon for Females Only

Beauty Interview: Keiko of Purest Laser

Would you tell us about the unique aspects of your salon?

We specialize in laser hair removal and laser skin treatment which targets females only, so our space is created to make our female clientele happy. For example, we equip our bathrooms with Washlet® toilets and set up a make-up section that allows them to touch up their make-up following treatment. Also, we try to give our space a more relaxed atmosphere. Since people tend to become somewhat nervous before receiving laser treatment, we want to make them as comfortable as possible. By using organic, natural materials and burning healing aromas, we want them to feel just like they are at home.

What is your signature laser treatment service?

I've treated so many clients that I can say any and every service is my signature. But in particular, services which require higher skills such as Brazilians and face treatments are what I am best known for. Those areas are not only delicate, but it's also difficult to determine the appropriate machine programming. I've been commended for my work in those areas, and my customers rely completely on my treatment.

Any campaigns in June?

We will offer many services at discount prices, like 3 sessions of underarm hair removal for $98 and a one-time IPL Photofacial trial for $125 or 3-session package for $450.

Would you share your health tips with readers?

I sleep for at least 7-8 hours a night. To get a better quality of sleep, I use a memory foam mattress. Also, I drink a lot of water and avoid consuming anything dehydrating such as coffee or alcohol.

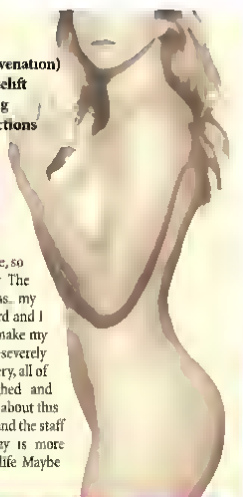
The interior of the salon is designed to make you feel relaxed as if you were at home.

Purest Laser
25 W. 38th St. (bet. 5th & 6th Aves.), 8th Fl.
New York, NY 10018
TEL 212-302-0038
www.purestlaser.com

AVAILABLE TREATMENTS

- Eye surgery (double eyelid & eyelids rejuvenation)
- Breast augmentation - Breast lift - Facelift
- Buttocks lift - Browlift - Nose reshaping
- Liposuction - Fat transfer - Botox injections
- Juvederm Injection ... more!

FREE BOTOX SERVICE
for those who receive breast augmentation
Valid through June 30th



Patient's Voice

Life with small breasts was just too troublesome, so I decided to get breast augmentation surgery. The main reasons were that even in padded bras, my breasts were flat, so the bras would slide upward and I would have to pull them back down. I had to make my own double padding for my swimsuit, and I was severely limited in my choice of clothing. After the surgery, all of these worries were simply resolved. I laughed and thought to myself "have I really been worrying about this for nine years?" I'm very thankful to Dr. Loving and the staff for kindly taking care of me. Now each day is more enjoyable than the last and I am reclaiming my life. Maybe I'll get eye surgery next.

Charles K. Loving Jr., M.D.
17 East 84th St. (bet. 5th & Madison Ave.)
TEL 212-861-7373 / dr17e84@verizon.net
FREE Consultation
Board Certified by the American board of plastic surgery
Member of the American Society of Plastic Surgeons

Go Straight in Chelsea

Try a Japanese straight perm for a new look. Come in and speak to a stylist about what we can do for you.

Cowlicks Japan
Hair and Shiatsu Salon
137 West 19th Street
(between 5th & 7th Avenue)
212 • 367 • 2123

Please visit us at **cowlicksjapan.com** for more information

JAPANESE GRANDMA'S TIPS

Helpful and eco-friendly tips that have been handed down from generation to generation.

Egg Yolk Mask for Moisturizing

① Mix one egg yolk, 2 tablespoons of wheat flour and a little bit of water in a bowl. Adjust the amount of water according to the texture you want. A custard cream texture works best. ② Apply a thin coat of the egg yolk mask after washing your face and leave it awhile. ③ Once you feel the mask is drying, it is time to rinse off the mask.
*Use lukewarm water to rinse off

Beauty Guide

Indicated prices are basic haircut price for hair salons and recommended treatment price for spas.
Coupon available at www.chopsticksny.com
★ Chopsticks NY available to pick up

HAIR SALON

Upper West — Hoshi Coope III
2801 Broadway (at 108th St) — 212-663-0450 — $40

Upper East — Giovanni-Sacchi

Giovanni-Sacchi offers uptown service in a downtown ambience and caters to a wide range of clientèles. Staffed with American and Japanese stylists, they specialize in cut, coloring, conditioning, Japanese straight perms as well as styling for all types of occasions.
1364 Lexington Ave (bet. 90th & 91st St) — 212-410-5557 — www.giovanni-sacchi.com — $50-

Upper East — Michi*
208 E. 60th St. (bet. 2nd & 3rd Ave.) — 212-752-9223 — $50-

Upper East — Tokuyama Salon*
230 E. 83rd St. (bet. 2nd & 3rd Ave.) — 646-613-1555 — $60-

Upper East — Tomoko Shima Hair Salon*
171 E. 82nd St. (bet. Lexington & 3rd Ave.) — 212-722-8828 — $60

Midtown West — Midomo Salon-Gallery
545 6th Ave. (bet. 37th & 38th St.) — 917-432-2667 — $100-

Midtown West — Miegle Salon New York
10 W. 55th St. 2 Fl. (bet. 5th & 6th Ave.) — 212-453-3320 — $80-

Midtown West — Mitzu
57 W. 57th St. #1204 (at 6th Ave.) — 212-757-5360 — $125-

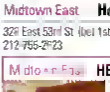
Midtown West — SALON VIJIN*

From fabulous cuts to spectacular aesthetic straight perms and colorings, Salon Vijin leads the way in hair styling and care for the future. Weekdays 10am-7pm, weekend 10am-6pm. Appointment recommended.
10 Rockefeller Plaza, Concourse Level — 212-664-0664 — www.salonvijin.com — $80-

Midtown East — Eiji Salon
601 Madison Ave. 5 Fl. (bet. 57th & 58th St.) — 212-031-3454 — $125-

Midtown East — Hair Mates Midtown*
114 E. 40th St. (bet. Lexington & Park Ave.) — 212-986-2630 — $60

Midtown East — Hazeki Hair
328 East 53rd St. (bet. 1st & 2nd Ave.) A — 212-755-2823 — $30

Midtown East — HEARTS New York Salon*

When customers visit a new hair salon, they want the best possible technology and service. To fully satisfy the customers' needs, the salon offer delicate Japanese hair cut techniques, sensitive customer service and cutting edge Japanese technology like the A revive.
40 E. 58th St. 2nd Fl. (Park & Madison Ave.) — 212-410-6900 — www.heartsny.com — $70-

Midtown East — Hisako Salon*
141 E. 47th St. 2 Fl. (bet. 3rd & Lexington Ave.) — 212-764-7640 — $60-

Midtown East — Momotaro*
22 E. 40th St. 2 Fl. (bet. Madison & 5th Ave.) — 212-753-2362 — $70

Midtown East — RH Plus Salon*
RH+
Try the newest perm technologies from Japan, the Digital Hot Wave and the Digital Perm / Japanese Straightening Perm.
Combination. Also try Smoothing Solution Cashmere Luminance, which smoothes hair effectively.
405 3rd Ave. 2 Fl. (bet. 29th & 30th St.) — 212-644-8058 — www.rhplusny.com — $50-

Midtown East — Salon Ishi
70 E. 55th St. (bet. Park Ave. and Madison Ave.) — 212-980-4744 — $87

Midtown East — VARTALI SALON
48 East 57th St. (bet. Park & Madison Ave.) — 212-935-4640 — $35

Midtown East — Wave 55 Hair Salon
1059 2nd Ave. (bet. 55th & 56th St.) — 212-355-7399 — $50-

Chelsea — Cowlicks Japan*
Cowlicks
We offer a mellow alternative to the salon environment. We offer a wide range of services' styling, color, perms and Japanese straightening. In addition, we can off set your hectic days by offering full-body shiatsu to help you relax.
137 W. 10th St. (bet. 6th & 7th Ave.) — 212-867-2123 — cowlicksjapan.com — $55-

Chelsea — Covy Lashes & Hair
123 5th Ave. 2nd Fl. (bet. 13th &20th St.) — 347-623-2683 — $45-

Chelsea — Hisako Salon*
183 7th Ave. (bet. 20th & 21St.) — 212-989-2233 — $55-

Chelsea — Hoshi Coope I
255 W. 19th St. (bet. 7th & 8th Ave.) — 212-255-0770 — $50

Chelsea — Kee Shigematsu
256 W. 15th St. (bet. 7th & 8th Aves.) — 646-234-1134 — $80-

Chelsea — KIWA Salon*
234 W. 27th St. (bet. 7th & 8th Ave.) — 212-620-3648 — $55-

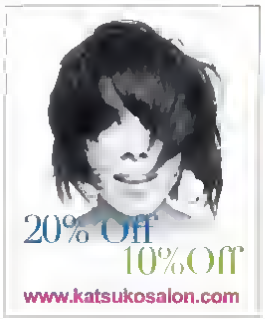
Chelsea — Reiko's Hair & Makeup
256 W. 15th St. (bet. 7th & 8th Ave.) — 646-221-8317 — $50-

Chelsea — Tomoko Shima Hair Salon*
235 W. 14th St. (bet. 7th & 8th Ave.) — 646-438-8277 — $55-

Gramercy — Hair Mates Union Square
23 E. 17th St. (bet. Broadway & 5th Ave.) — 646-892-4750 — $55

Gramercy — Hayato New York*
HAYATO
The concept of HAYATO-NY is harmonizing the client's inner beauty and outer appearance by using "simple and natural" styles to express their personalities.
They provide the skilled technique and sensitive customer service of Japan.
125 E. 23rd St. (bet. Park & Lexington Ave.) 2nd Fl. — 212-673-7373 — www.hayatosalons.com — $70-

West Village — Hair Mode
478 6th Ave. (bet. 11th & 12th St.) — 646-351-8124 — $50



Presenting the $78 Campaign!
SPA COMBO
Deep Cleansing Facial Reg $115
FREE Waxing
Facial with Needle-Brushing Reg $130 Treatment
FREE Manicure or Pedicure
50 years of reliability & results
KSS BEAUTY SPA
www.kssbeautyspa.com
187 Centre St. (bet. Canal & Hester St.)
212-966-9531
Mon - Fri. 10am-9pm Sat & Sun 10am-8pm

Perfect Gift for your Best Friend
Wedding Photography
(Hair, Make up Trial & CD Included)
Life Style Photography
(Hair Make up & CD Included)
Make-up/Hair by Mako Iyama
Photograph by Carol na Wahn ah Ka ren
CeCoRo SALON
Ludlow Street (Bet. Delancey & Rivington St.)
212 228 8388
www.cecorosalonNYC.com

FREE Anti-Aging Make-up service
(reg $50 and up)
Eliminate wrinkles and tighten up saggy skin with the magic of make-up!
Only 5 customers per day,
June 12th (Tue) + 24th (Sun)
From 11AM-7PM
by appointment only
Yuriko is freelance make-up artist in various fields, shows, magazines, and TV. is also YUI salon's resident make-up artist.
YUI
YUI SALON
WWW.YUISALON.COM
323 WEST 11TH ST NYC 10014
(BET. GREENWICH & WASHINGTON ST)
TEL 212 647 9303

West Village **SEI-TOMOKO W4**
142 W 4th St (Washington Sq Pk & 6th Ave) | $35-
212-477-5475

West Village **YUI Salon***

YUI Salon features the el te styl sts from NY Fashion Week Fall/W nter 2009 Collection and Spring/Summer 2010. Our friendly staff rev ves your hair and fin shes up n a beautiful style. Cut, color, Japanese stra ght perm and head spa are always popular.
323 W 11th St (Greenw ch & Washington St) | $90-
212-647 9303 www.yui-salon.com

East Village **009**
315 E 9th St (bet 1st & 2nd Ave.) | $60-
212-677 2020

East Village **Ampersand**
242 E 4th St (bet Ave A & B) | $50-
212-228-3450

East Village **Olnln***
149 Ave A (bet 9th & 10th St.) | $50-
212-777-5252

East Village **Hair Oatn**
328 Bowery (bet 2nd & 3rd St.) | $50-
212-226-8381

East Village **Hnir Mates Downtown***
13 3rd Ave (bet 7th & St. Marks Pl) | $45-
212-777-4612

East Village **Hoshi Coupn II**
214 E 9th St (bet. 2nd Ave. & 3rd Ave.) | $45-
212-505-0393

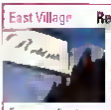
East Village **1 Salon***
77 E 10th St (bet 3rd & 4th Ave.) | $45-
212-505-0537

East Village **K2 Seloe***
213 E 10th St (bet 1st & 2nd Ave.) | $45-
212-260-5136

East Village **Kiynrn Snlon***
15 E 12th St 2nd Fl (5th & University Pl.) | $80-
212-414-4488

East Village **Pirkn Selon***
233 E 4th St (bet Ave A & B) | $60-
212-473-6209

East Village **Q Hnir***
19 Bleecker St (bet Bowery & Layfayette St.) | $55-
212-614-8729

East Village **Rebirth***

The new Japanese beauty salon n the East Village employs veteran Japanese stylists whose work has been featured in fash on shows and magazines. Experience fine treatments and gracious customer service the Japanese way.
304 E 8th St (bet Ave B & C) | $60-
212-677 1742

East Village **Rndgn Salon**
263 E 10th St (bet Ave A & 1st Ave.) | $45-
212-777-9343

East Village **SEI-TOMOKO 02**
126 E 4th St (bet 1st & 2nd Ave.) | $35-
212-473-8320

East Village **SEI-TOMOKO E13**
240 E 13th St (bet 2nd & 3rd Ave.) | $35-
212-533-6613

East Village **Shizen**
627 E 9th St (bet. Ave. B & C) | $65-
212 777 2128

East Village **Tnkamichi Hnir***
263 Bowery St. (bet. Houston and Stanton) | $120-
212-420-7378

East Village **Unnn Snlnn***
40 E 8th St (bet Ave A & 1st Ave.) | $65-
212-505-7773

East Village **Yn-C Selon***

The owner styl st Yosh ut zee funky & edgy styles of Tokyo elegance of Par s and aggres- siveness of NY styles and h ghl ghts ndiv dual customer's perso al ty. A combination of Japanese Straight Perm and cut is $300 & up. Student discount ava lable.
225 E 5th St (bet 2nd & 3rd Ave.) | $75-
212-529-0355 www.yo-csalon.com

Lower Mhn **Cocnre Snlon**
122 Ludlow St. New York, NY 10002 | $55-
212 226-8386

Tnbeca **Lotus Salon North Moore**
34 North Moore St (bet Varick & Hudson St.) | $30-
212 213-3536

Soho **Dress hair salon by MIWA**

Your hair is also part of the way you dress but has your hair always left you behind? Enjoy chang ng your hairstyle freely like a dress. Our role is to provide a un que comb nat on of ha rcuts, color, perms and Japanese techniques to grant you a new hair dress.
166 Elizabeth St. (bet. Kenmare & Spr ng Sts.) | $65
646-312-8644 www.dress-hairsalon.com

Soho **Lotus Snlon Prncn St.**
7 Prince St (bet. Bowery & Elizabeth St.) | $60-
212-219-3293

Brooklyn **Communn Snlnn & Gift**
191 Grend St (bet. Driggs & Bedford Ave.) | $70-
718-384-7412

Long Island **LI Wavn**
16 Haven Ave Port Washington NY 11050 | $40-
516-883-3044

Westchester **Aknnn Snlnn**
7 E Hartsdale Ave Hartsdale NY 10530 | $55-
914-948-0210

Westchester **Hair Studin NAKA***
267 Halstead Ave Harrison NY 10528 | $65-
914-835-0045

Westchester **Hiro's Hair Snlon***
290 Railroad Ave Greenwich CT 06830 | $95-
203-769-1520

Westchester **Mnmotaro***
2 Spencer Pl 2 Fl Scarsdale NY 10583 | $80-
914-472-5897

Westchester **Snlon Susen**
15 E Hartsdale Ave Hartsdale NY 10530 | $40-
914-946-7475

New Jersey **Aknnn Snlnn***
2024 Center Ave. Fort Lee NJ 07024 | $40-
201-461-3844

New Jersey **Katsuko Snlon***
2039 Lemoine Ave Saint Fort Lee NJ 07024 | $70-
201 585-9699

New Jersey **Michi Bnnuty Snlon**
595 River Rd Edgewater NJ 07020 | $50-
201-941-4488

* Chopsticks NY available to pick up

HEARTS NEW YORK SALON
& YUKIE BEAUTY SPA
JUNE SPECIAL
Hair Cut $45
(only two persons per day)
40% off of all nail services
30% off facials and eyelash extensions
(For first-time customers only. Please mention
"Chopsticks" when booking an appointment.)
40 E. 58th St., 2nd Fl. (bet. Park & Madison Ave.) 212-810-6900
Tue-Sat: 11am- 7pm Sun: 11am- 7pm
www.heartsny.com www.beauty-ny.com

New Jersey **Salon Oasis**
170 Main Street Fort Lee NJ 07024
201-242-0554 | $45-

New Jersey **Salon Tomo**
1617 Parker Ave Fort Lee NJ 07024
201-346-0501 | $50

New Jersey **Tosh Hair Suprema**

We create individualized hair styles for each customer. Our dry cut technique provides natural-looking styles that are long lasting and easy to maintain. Full body shiatsu massages are also available in our massage parlor in the annex. We're currently hiring stylists.
1550 Lemoine Ave Fort Lee NJ 07024
201-461-3837 www.toshhair.com | $45-

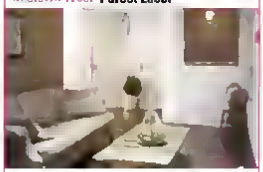
SPA

Upper West **Salon de Tokyo***
200 W 57th St #1308
212-757-2157 | $70-

Midtown West **Excy Laser Hair Removal***
147 W 35th St (bet. Broadway & 7th Ave.)
212-695-1868 | $30-

Midtown West **Nihon Day Spa**
15 W 44th St 10 Fl (bet. 5th & 6th Ave.)
212-575-7692 | $40-

Midtown West **Purest Laser***



At the purest, our non-only laser salon experienced Japanese technicians offer gentle, one-on-one service. First time customers receive a trial treatment of any areas for 50% off. Specials are also available. Underarm 3 time package $81 (reg. $225). Face 3 time package for $195 (reg. $360). Brazilian 3 time for $300 (reg. $450). IPL Photo Facial 1 time trial for $125 (reg. $280). 3 time for $450 (reg. $790). By appointment only.
25 West 38th St 8th Fl (bet. 5th and 6th Ave.) 30 shots
212 302 0038 www.purestlaser.com | $45-

Midtown West **SHIZUKA New York**
7 W 51st St 5th Fl (bet. 5th & 6th Ave.)
212-644-7400 | $65-

Midtown East **Hana Day Spa***
209 E 60th St (bet. 2nd & 3rd Ave.)
212-644-4587 | $110-

Midtown East **MOONFLOWER SPA***
11 E 41st St 3 Fl (bet. Madison & 5th Ave.)
212-683-8729 | $75-

Midtown East **Spa Martier**
1014 2nd Ave (bet. 53rd & 54th St.)
646 781-8758 | $40-

Korea Town **Aura Wellness Spa**
45 W 33rd St (bet. 5th Ave. & Broadway)
212-695-9561 | $130-

Korea Town **YAK SON HOUSE***
38 W 32nd St 601 (bet. Broadway & 5th Ave.)
212-564-7474 | $150-

Chelsea **Fabylous Living**
145 W 28th St 3 Fl (bet. 6th & 7th Ave.)
212-279-0558 | $100-

Chelsea **Mist Beauty**
145 W 28th St 3 Fl (bet. 6th & 7th Ave.)
212-643-3447 | $45-

Chelsea **New York Electrolysis**

Offering comprehensive electrolysis treatment by highly trained Japanese electrologist with 10+ years of experience. Electrolysis is the only proven method of permanent hair removal. Call for free consultation. You have nothing to lose but your unwanted hair!
15 W 21st St #904 (bet. 5th & 6th Ave.)
917 210-4308 ext.101 www.electrolysisny.com | $50-/15m

Chelsea **Supple Spa**
56 W 19th St 2 Fl (bet. 5th & 6th Ave.)
212-929-5946 | $65-

East Village **TAMAGO Skincare**
238 E 13th St (bet. 2nd & 3rd Ave.)
212-505-1599 | $40-

Lower Mhn **Corina Beauty Center**
121 Baxter St. (bet. Canal & Hester St.)
212-941-7118 | $35-

Lower Mhn **Facial Spa**
170-172 Canal St (Mott & Elizabeth St.)
212-925-5114 | $35-

Lower Mhn **KSS BEAUTY SPA**
187 Centre St (bet. Canal & Howard St.)
212-966-9531 | $30-

Tribeca **Spring Thyme Wellness Spa**
40 Exchange Place 8th Fl Suite 812
212-785-4973 | $45-

Queens **este de doronko**
115-43 Union Tpk. Forest Hills, NY 11375
917-886-4004 | $60-

Queens **Spa Castle**
131-10 11th Ave College Point, NY 11356
718-939-6300 | $35-

Westchester **este de doronko***
21 Lake St White Plains NY 10603
917-886-4004 | $60-

New Jersey **Hiro's Day Spe**
45 Franklin Ave Ridgewood NJ 07450
201-445-1911 | $70-

New Jersey **King SPA Fitness**
321 Commercial Ave Palisades Park NJ 07650
201-947-9955 | $45-

Format Ad
from $64 per month
Please contact us
for detail.

CHOPSTICKS NY®
TEL: 212-431-9970

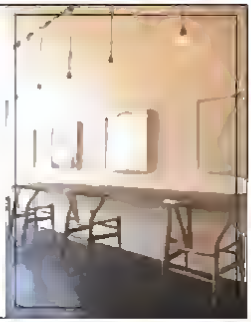
GRAND OPENING

Opening Promotion
10% OFF

Haircuts $65
Color $60~
Digital perm $130~
Straight perm $200~

Offers Services with MARIE NAILS

DRESS
166 Elizabeth St (bet Kenmare & Spring Sts)
646-912-9644 | www.dress-hairsalon.com



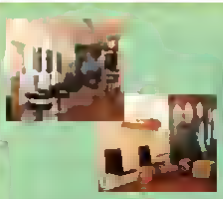
The Japanese aesthetician provides optimal treatments tailored to the customer

First visit only — **All treatments 20% OFF**
Deep Pore Cleansing $95 → $76

First time only — **Micro Dermabrasion** $90 (reg. $150)
Multi-Vitamin Facial $75 (reg. $120)

*Various other treatments are available.

Nihon Day Spa 15 W. 44th St. 10th Fl (bet. 5th & 6th Ave.)
Mon-Fri 10am-9pm, Sat & Sun 10am-7pm
Reservations required. Please call for details ☎ 212-575-7692



10% off
For
New Customers

Wave 55 Hair Salon
1059 2nd Ave (bet 55th & 56th St.)
New York, NY 10022
212 355 7399 / www.wave55salon.com
Tue-Sat: 11am-8pm, Sun: 11am-6pm

Feet Tired? now Relax

Great hair means nothing when your feet hurt. Now offering Reflexology, and Herbal Foot Baths. We also offer some spiritual healing with Reiki.

Cowlicks Japan
Hair and Shiatsu Salon
137 West 19th Street
(between 6th & 7th Avenue)
212 • 367 • 2123
Please visit us at cowlicksjapan.com for more information

VOL. 1

Where World-Class Technique and Hospitality Meet

Pick-up Stylist: TOSHI

HAYATO New York is the headquarters for the salon chain that has branches in Tokyo and London, the world leading cities in the beauty and fashion industry. Having served fashion savvy New Yorkers for 20 years, it has turned out a number of excellent stylists. To give you a glimpse of the salon's features and the secret of its longevity, we will interview a pick-up stylist out of 10 stylists in the salon in each issue.

What is unique about your salon?

We have locations in three of the fashion centers of the world: London, New York and Tokyo, and the staff here regularly alternate between these locations which exposes them to fashion trends of the globe. I myself was in the London office before coming here. I believe this gives our stylists a special edge because not only do you handle various styles, you also learn to handle many different hair types. This is a very special place where you can get the ultimate Japanese hospitality, and expect world-class technique all in a comforting setting that's almost like an extension of your living room.

What would be your signature skill?

I would say I am a good listener. I try to pull out what each customer really wants as much as possible and then incorporate my taste to it, probably listening is 80% and my style 20%. As for style, I can create really cool bobs. I love the back neckline of a woman, so I like to create styles that highlight that sexy feature. I think any woman can look great in a bob, if it is done right.

What's the biggest difference between your London clients and NY clients?

From what I see, it seems as though Europeans are more fearless when it comes to fashion and style where individuality is really highlighted. Here in NY, fashion is a little tamer and more on the elegant side, long hair still seems to be in while in London, short hair dominates.

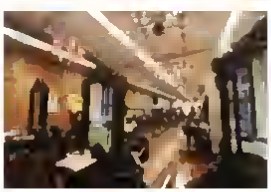
What is your philosophy for beauty and health?

I am a believer of change. Changing up the look every season, which I do myself, really gives one a renewed sense of who you are. The pursuit of health and beauty is an endless endeavor, so I always try to keep experimenting with fashion. Taking time out to relax is very important to me. In my case, that's to go watch musicals and movies. For me, those activities serve as both relaxation time and inspiration so I go every week.

Stylist, Toshi demonstrates how he can dramatically change the image of an individual, using the same model.

Soft, pure, gentle, innocent look achieved with the use of loose curls and style centered on white.

Femme fatale, dark, cool, sexy look achieved with hair extensions and style centered on black.



HAYATO

NEW YORK

"Simple and Natural For Your Hair"

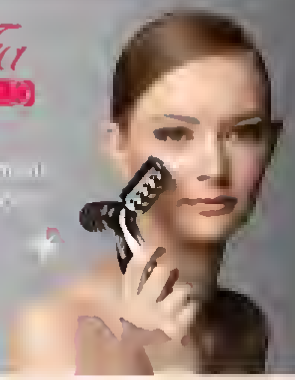
125 E. 23rd St., 2nd Fl., New York, NY 10010
TEL. 212-673-7373 / www.hayatosalons.com

* Now hiring bilingual English-Japanese reception manager. Contact Ikazawa

10% OFF

During the month of June, Hayato is offering 10% off for first time customers (excluding Japanese straightening perm services). Mention Chopsticks NY when making reservations.

Re.Fa PRO



Face & Decollete Care

Use the two-prong rollers and follow the lines to care for your face and neck

Body Care

Use it on your arms, bust, hips and legs. The "3D-V" rollers give a sensation on all those intricate curves.

Microcurrent
An extremely low electrical current known as one of the key factors that serves to preserve healthy and beautiful skin

Roller
Coated with platinum that is resistant against heat and acid

Solar Panel
It's cordless and does not require batteries. Can be used Indoors and outside

Water-proof
It has cleared rigorous JIS (Japan Industrial Specifications) scrutiny

Lower - 1.2 Million Users

Retail Price $320

Eiji International Hair Salon
601 Madison Ave, New york / NY (212) 838-3454

Hisako Beauty Salon
Midtown 141 E 47th St, Ste 2, New York, NY / (212) 764-7648
Chelsea 163 7th Ave, New York, NY / (212) 989-2233

Michi Beauty Salon
New York 208 E. 58th St New York, NY / (212) 752-9229
New Jersey 335 River Rd., Edgewater NJ / (201) 941-1889

Memotaro
Manhattan 22 E. 49th St., 2nd Fl New York NY / (212) 750-2392
Scarsdale 2 Spencer Place, Scarsdale, NY / (914) 472-5897

Wave 55
1059 Second Avenue, New York, NY / (212) 355-7390

AC Gears
68 East 8th Street, New York, NY / (212) 260-2269

Amore
136-20 Roosevelt Ave #129 Flushing, NY / (718) 359-3868

Everyday Beauty
163 Hester St, Store B, New York, NY / (212) 625-6838
227 Grand St, New York, NY / (917) 885-2821
135-28 81 Roosevelt Ave Flushing, NY (718) 888-1829
136-85 Roosevelt Ave, Flushing NY / (718) 321-8859
136-20 Roosevelt Ave, #213, Flushing, NY / (718) 353-8808
6301 8th Ave., Store 12, Brooklyn, NY / (718) 680-3988

Exclusive Importer Toyota Tsusho America, Inc
mtgsales@talamerica.com 310 243 1390
www.ReFaUSA.com

CHOPSTICKS NY

Please Visit Our Website!
Updated Daily!!

www.chopsticksny.com

Astrology Healing Spa

Aura Reiki and Chakra Cleansing
Cleanse your aura and chakras, release your negative energy, and activate your positive energy

Energy to bring happiness and peace into your life

$10
Tarot card reading
(reg $25)

Guidance for health, love, and pet loss healing

One Free Question by Phone
25 years of experience
Noted for honesty and integrity

59 Plandome Rd , Manhasset
516-312-5706 Call for appt

The Next Best Thing to Your Natural Teeth
Dental Implants / Invisalign

With over 20 years of experience, Midtown Dental Group strives to exceed expectations, using state-of-the art dental diagnostic equipment and the latest, most advanced techniques for prevention and treatment of most dental problems

Membership of our insurance program includes these benefits:

- Two exams
- Two cleanings
- One set of X-rays

15% off all our services includes:

- Dental implants
- Invisalign
- Same day crowns
- Veneers
- Lumineers
- Fillings
- Botox
- Non-surgical laser gum treatments
- In-office laser teeth whitening
- Fluorescence tests for oral cancer
- Restylane and Juvederm

MIDTOWN DENTAL GROUP P.C.
Cosmetic & Laser Dentistry

155 East 55th St., Suite 301
Tel: 212-759-5595
info@midtowndentalgrouppc.com
www.midtowndentalgrouppc.com

FREE CONSULTATION

Health Guide

Indicated prices are recommend treatment pr ce

Coupon available at **www chopsticksny com**

★ Chopsticks NY available to p ck up

SHIATSU

Upper West — Your Trea Self
501 Sem nary Row (at Amsterdam Ave) 212-678-4251 — $75 /50min

Midtown West — Endo Sartai Shiatsu

A veteran pract t oner of Su ter with 21 years of experience Mr Endo can correct imbalances n your body to improve your posture alleviate back arm and neck pa n and relieve stress Appo ntment requ red
241 W 30th St 2 Fl (7th & 8th Ave) 973-951 2335 — $90 /50min

Midtown West — Osaka Health Spa 46
37 W 46th St 3 Fl (bet 5th & 6th Ave) 212-575 1303 — $120 /50m n

Midtown West — Salon de Tokyo
200 W 57th St #1308 (at 7th Ave) 212-757 2197 — $70 /60m n

Midtown East — Doia Holistic Center
141 E 55th St 2E (bet Lexington & 3rd Ave) 212-687-8114 — Sh atsu

Midtown East — Do-in Center

Cor rect your pelvic alignment to recover your health and prevent injury At Do- n Center th s 60 minute seitai treatment s now offered for $160 (reg $200) Also buy e 10 treatment package and get 2 free Fin ally a free pelvic assessment s ava lable for first time customers For se tai and shiatsu please call for appointments Open Monday to Friday 10 am to 6pm and Saturday 3pm to 6pm
141 E 55th St 2E (bet Lex ngton & 3rd Ave) 212-697 8114 www do nse ta com — Se-tai

Midtown East — iDo Holistic Center*

The destination for phys cal and mental wellness Japanese massage spa iDo Holistic Center special zes in shiatsu acupuncture and herbal medicine to make your dreams of a healthy l fe come true To new clients they are currently offering the Over 50% Off Massage Package which includes 30 minutes of herbal sauna and 60 m nutes of massage (choice of Shiatsu Deep tissue and Swedish massages) for $68 (reg $140)
22 E 49th St 3Rd Floor (bet Mad son & 5th Aves) 212/583-5300 — $80 /hour

Midtown East — aasa NY LLC
18 E 41st St #2B (bet Madison & 5th Ave) 212-661-5151 — $75 /50m n

Midtown East — Kenkoda Inc.
211 E 53rd St (bet 2nd & 3rd Ave) 212-980-0099 — $80 /60m n

Chelsea — Cowlicks Japaa*
137 W 19th St (bet 6th & 7th Ave) 212-367 2123 — $40 /30min

East Village — Kaisy
225 E 9th St 2 Fl (2nd Ave & Stuyvesant St) 212/253-6171 — $45 /60m n

Lower Mhn — Health Trail CO.
23 Pell St 2 Fl (bet Mott & Doyers St.) 212-608-2212 — $40 /60m n

Lower Mhn — Howard s Beauty Salaa
34 Howard St 2 Fl (Broadway & Crosby) 212-625-8988 — $50 /60m n

New Jersey — Eado Sartai Shiatsu NJ
23 Kingsland St 2 Fl Nutley NJ 07110 973-351 2939 — $90 /60m n

ACUPUNCTURE

Upper East — Herbal Fairy Spa
225 E 64th St #7 (bet 2nd & 3rd Ave) 212/628-3686 — $80 /60m n

Midtown West — Eileen Chen
119 W 57th St #511 (bet 6th & 7th Ave) 212-974-2880 — $100 /50min

Midtown West — Nihon Medical Group
15 W 44th St 10 Fl (bet 5th & 6th Ave) 212/575-0810 — $60 & up

Midtown West — NY Acupuncture & Herbs
250 W 57th St #1330 (at Broadway) 212-262-9698 — $100 /v s t

Midtown West — Vital Balance Healing Center
241 W 37th St #405 (bet 7th & 8th Ave) 212-470-3258 — Acupun -cture

Midtown West — Yamaguchi Acupuncture*

One of the most d st ngu shed acupuncturist and Kampo herbalists w th 34 years of exper ence I ceased in NY and Japan, specializes n pain management sports injury menopause enterol ty allergy and d gestive problems www yamashurbs com
161 W 54th St #21 (bet 5th & 7th Ave) 212-246-7588 www yamaguchiacupunctur com — Acupun -cture

Midtown East — Acumed Canter*
150 E 56th St #1C (bet 3rd & Lexington Ave) 212 888-8877 — $90 /60m n

Midtown East — Amy Nature Center
137 E 47th St (bet 3rd & Lexington Ave) 212-917 2220 — $80 /v sit

Chelsea — Love & Compassiaa
48 W 21st St 7 Fl (bet 5th & 6th Ave) 212/242-8701 — $140 /120min

Chelsea — SuHu Natural Health
1 Union Sq W #715 (at E 14th St) 212/691-8281 — $60 /v sit

Queens — Chia Kei
133-47 Sanford Ave #1G Flushing NY 11355 718-961 7222 — $60 /45min

Long Island — Kumura Acupuncture
537 Willis Ave Williston Park, NY 11596 516-882 1292 — $60/acu $40/mar

New Jersey — Dr. Haag
9135 Bergen ne Ave #3 West NY NJ 07093 201-854-8466 — $60 /30m n

OOCTOR

Upper East — Luis Fujimoto DDS
900 5th Ave #303 (bet 61st & 62nd St) 212-315-9136 — Dent st

Midtown West — Anshin Madical Health
36 W 44th St #303 (bet 5th & 6th Ave) 212 730-6010 — General Cl n c

M dtown West — Nihon Medical Group
15 W 44th St 10 Fl (bet 5th & 6th Ave) 212/575-8910 — General Cl n c

M dtown East — Haruyo Fujiwaki PhO
117 E 37th St #1A (bet Lex & Park Ave) 212-288-2627 — Psych- olog st

Midtown East — iDo Holistic Center*

Do Holistic Center specializes n kampo Eastern herbal medicine, and provides treatments for physical and psychological problems unique to females (PMS menopause) m graines allergy and constipation A 30-min consultation is $20 (reg $80) for new pat ents
22 E 49th St (Madison & 5th Aves) 212/599-5300 — Herbal Medicine

Midtown East — Japanese Medical Practice
55 E 34th St 2 Fl (bet Park & Madison Ave) 212/685-2119 — General Cl n c

Midtown East — Midtowa Dantal Group*
155 E 55th St #301 (bet Lexington & 3rd Ave) 212/759-5595

Chelsea — Haruna Miyamoto SW
354 W 18th St #3C (bet 8th & 9th Ave) 347-403-3508 — Social Worker

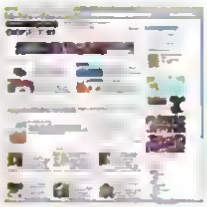
New Jersey — Edgewater Family Care Center
725 River Rd #202 Edgewater NJ 07020 201-943-4040 — General Cl n c

New Jersey — Japanese Womea's Center
370 Palisade Ave 3 Fl Teanack, NJ 07666 201-747 2284 — OBGYN

New Jersey — New Jersey Clnic
2231 Lemoine Ave Fort Lee NJ 07024 201-944-1008 — OBGYN Gastro

wanna read back number?

Easy Navigation,
Exciting Articles,
More Convenient!!



www.chopsticksny.com

SUMMER SPECIAL DISCOUNT

iDo Holistic Center is a premier Massage & Spa facility providing optimal mossoges in Midtown New York

50% &UP OFF!

90 MIN. PACKAGE
Reg. $140 → $68

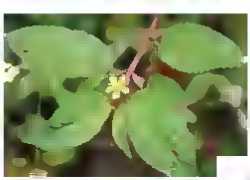
30 min Herbal Sauna & 60 min massage (o choice of Shiatsu, Deep Tissue, and Swedish massages). *New clients only

医堂 iDO Holistic Center
TEL: 212-599-5300
www.idocenter.com
22 E 49th St 3rd Fl (bet Madison & 5th Ave)

MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

From stir fry to soup noodle to salad GreeNoodle is so versatile in cooking styles During summer enjoy it as salad with vegetables and fruits.



Since its first discovery in ancient Egypt, moroheiya has been prized for its health and beauty benefits Loved by Cleopatra, she used it as the secret to her beauty.

The moroheiya used in GreeNoodles is grown on an organic IFOAM (International Federation of Organic Agriculture Movements) and USDA certified farm in Thailand where the tropical climate is well suited to the plant

Vol. 22 - MONO of the month

GreeNoodle (Moroheiya Noodles)

In America few have heard of "moroheiya", however, it has actually been eaten in Egypt since ancient times and even in Japan it is known as a super nutritious food and is widely popular. Compared to the nutritional value of other vegetables, its dietary fiber is more than twice that of spinach and pumpkin, 1.5 times the beta carotene of carrots, more than twice that of spinach, and 5 times the calcium of spinach. High in nutritional value, moroheiya has been incorporated in noodles, making an innovative product called "GreeNoodle." Already available in the U.S. for two years, it has been attracting attention as a healthy alternative to ramen.

The development and commercialization of GreeNoodle was made possible by Mr. Sho Oga, who had originally worked in a health supplement company and was amazed when he first encountered the moroheiya vegetable. In hopes of making people enjoy this super food more easily, he started growing organic moroheiya first. It was a continuous struggle until the completion of the moroheiya field. To meet the organic farm qualification requirement, he had to find the water that would be exclusively used for his farm. He dug holes many times to find the proper water source and finally found subsoil water pumped out from the foot of the Khao Yai Mountains of Thailand by digging a 150 meter hole below ground. He also employed farming called EM (Effective Micro-organisms) a method using microorganisms to produce crops without resorting to chemical fertilizers. Thanks to this method, GreeNoodle has been deemed certified organic in the U.S., Canada, Thailand and Europe.

Moroheiya has a characteristically sticky texture, and the ingredients that make this sticky texture are effective in forming mucous membranes in the body. However, the stickiness makes it difficult for non-Egyptians to incorporate it into their own cuisines and enjoy a lot of it. It was Mr. Oga's idea to come up with kneading moroheiya into noodles, which everyone loves. With the help of the staff of a leading Japanese noodle manufacturer involved in the development, making dried noodles containing moroheiya was fairly easy, but it was challenging to pull out a natural green color, give a certain body to the texture, and make it flavorful. After many trials, the taste and color were fine-tuned, which finally led to the completion of the GreeNoodle.

GreeNoodle is actually prepared in the same fashion as standard instant ramen. There are plain noodles without soup base and 4 flavors available: yakisoba style noodles, Japanese style shiitake soup, miso soup, and Thai style Tom Yum soup. It's recommended to be eaten as noodle salad or cold ramen noodles in the summer, and hot noodle soup in the winter.

In addition to the exceptionally high nutritional value, GreeNoodles are air dried instead of being fried and have no added food coloring or MSG. They also do not contain egg or animal products and all soups are vegetarian. It's so healthy and low in calories, why not enjoy this simple to cook, and delicious GreeNoodle with the benefits of the super food, moroheiya today?

Imported by Eon Foods International
23585 Foley St.
Hayward, CA 94545
www.greenoodle.com

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.

© Coupon available at **www.chopsticksny.com**

★ Chopsticks NY available to pick up

FASHION

Upper West — Bitz Kids*
410 Columbus Ave (bet. 79th & 80th St.)
212-724-1415
Clothing

Upper East — R by 45rpm
17 E. 71st St. (bet. Madison & 5th Ave.)
212-737-5545
Clothing

Upper East — Seigo Accessories
1242 Madison Ave (bet. 89th & 90th St.)
212-534-4775
Accessories

Upper East — SEIGO NECKWEAR
1248 Madison Ave (bet. 89th & 90th St.)
212-987-0191
Accessories

Midtown East — Miki House
1000 3rd Ave (at Bloomingdale's)
Clothing

Chelsea — Jueko Yoshioka
224 5th Ave 2Fl (bet. 25th & 26th St.)
212-206-3302
Clothing

Gramercy — Bradelis New York*
66 Madison Ave (bet. 27th & 28th St.)
212-599-2223
Lingerie

West Village — Yemek
321 1/2 Bleecker St (bet. Christopher & Grove)
212-807-9100
Clothing

East Village — ARGOSY
42½ E. 9th St. (bet. Ave. A & 1st Ave.)
212-982-7918
Clothing

East Village — Local Clothing
32½ E. 9th St. (bet. 1st & 2nd Ave.)
212-777-9850
Clothing

East Village — Tokio 7*
63 E. 7th St. (bet. 1st & 2nd Ave.)
212-353-7443
Clothing

East Village — Tokyo Joe
334 E. 11th St. (bet. 1st & 2nd Ave.)
212-473-0724
Clothing

Tribeca — Bitz Kids Tribeca
275 Greenwich St. (bet. Murry & Warren St.)
212-571-0803
Clothing

Tribeca — Mike Inatome
93 Reade St. 2 Fl (Church St. & W Broadway)
212-966-7777
Clothing

Soho — Arth
75 W. Houston St. (Wooster & W. Broadway)
212-533-1431
Accessories

Soho — Bradelis New York*

Visit the Grand Opening of Bradelis New York, featuring a select on of signature custom-fit lingerie and intimates. Experience our personalized service. Fit consultation and on-the-spot alterations. Simultaneously stores opening in Soho, Madison Ave. and Flushing.

211 Elizabeth St. (bet. Prince & Spring St.)
212-941-9625 www.bradelisny.com
Lingerie Shop

Soho — Facial Index
104 Grand St. (at Mercer St.)
646-613-1055
Eyewear

Soho — Kaori's Closet
71 W. Houston St. (Wooster St. & W. 8 way)
212-387-7788
Lingerie

Soho — Mieko Mintz
65 Thompson St. (bet. Spring & Broome St.)
212-627-1524
Clothing

Soho — R by 45rpm
69 Mercer St. (bet. Prince & Houston St.)
917-237-0045
Clothing

Soho — UNIQLO
546 Broadway (bet. Prince & Spring St.)
917-237-0600
Clothing

Soho — Yohji Yamamoto
103 Grand St. (at Mercer St.)
212-966-9066
Clothing

Queens — Bradelis New York*
125-20 33rd Ave. #HL 213 Flushing, NY 11354
718-353-1345
Lingerie

New Jersey — Miki House
400 Hackensack Ave. Hackensack, NJ 07601
Clothing

J-POP CULTURE

Midtown West — Book Off*
49 W. 45th St. (bet. 5th & 6th Ave.)
212-719-1410
Book

Midtown West — Jim Hanley's Universe*
4 W. 33rd St. (bet. 5th Ave. & Broadway)
212-268-7088
Manga

Midtown West — Kinokuniya Bookstore
1073 6th Ave. (bet. 40th & 41st St.)
212-869-1700
Book

Midtown West — Midnight USA
35 W. 43rd St. 2 Fl (bet. 5th & 6th Ave.)
212-477-0502
Video Rental

Midtown West — Midtown Comics*
200 W. 40th St. (at 7th Ave.)
212-302-8192
Manga

Midtown East — Midtown Comics*
459 Lexington Ave. (at 45th St.)
212-302-8192
Manga

Chelsea — Cosmic Comics
10 E. 23rd St. 2 Fl (bet. Madison & 5th Ave.)
212-460-5322
Manga

Chelsea — Image Asmo*
242 W. 30th St. (bet. 7th & 8th Ave.)
212-631-0366
Anime

West Village — AC Gears
69 E. 8th St. (Broadway & University Pl.)
212-260-2266
J Goods

East Village — Forbidden Planet
840 Broadway (at 13th St.)
212-473-1576
Toy

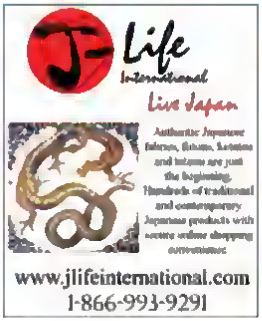
East Village — Kim's Video St. Marks
124 1st Ave. (bet. 7th St. and St. Mark Pl.)
212-533-7390
Video Rental

East Village — St. Marks Comics
11 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-598-9439
Manga

East Village — Sunrise Mart
4 Stuyvesant St. (bet. 3rd Ave. & 9th St.)
212-598-3040
Video Rental

East Village — Toy Tokyo*
91 2nd Ave. (bet. 5th & 6th St.)
212-673-5424
Toy

East Village — Video Games New York*
202 E. 6th St. (at 3rd Ave.)
212-539-1038
J Goods


J-Life International
Live Japan
Authentic Japanese fabrics, fabrics, kimonos and more are just the beginning. Hundreds of traditional and contemporary Japanese products with secure online shopping convenience.
www.jlifeinternational.com
1-866-993-9291

Subscribe CHOPSTICKS NY

for only **$19.99**/year

Get the month's full listings on Japanese dining, shopping and events around town
We will deliver CHOPSTICKS NY to your door

Call Us at 212-431-9970 or email_reader@chopsticksny.com

Soho **kidrobot**
111 Prince St (bet. Greene & Wooster St.) 212-966-4658 — Toy

Soho **Sonrise Mart, Soho**
494 Broome St (W. Broadway & Wooster) 212-219-0033 — Video Rental

Brooklyn **Zakka Corp***
155 Plymouth St (bet. Jay & Pearl St.) 718-801-8037 — Book

Queens **Anime Castle***
35-32 Union St. Flushing, NY 11354 347 408 1296 — Anime

Long Island **Anime Castle**
77 Searing Ave. Mineola, NY 11501 516-214-4484 — Anime

TRADITIONAL

Upper East **Sarn***
360 Lexington Ave. (bet. 95th & 96th St.) 212-772-3243 — Dishware

Midtown East **Japanese Culinary Center**
711 3rd Ave. (at 45th St.) 212-661 3333 — Dishware/ General

Midtown East **Minamoto Kitchenn***
609 Fifth Ave. (at 49th St.) 212 486-3747 — Confectionery

Midtown East **Precious Pieces**
5 Tudor City Pl. (bet. 40th & 41st St.) 212-682-4505 — Parchment

Chelsea **KYOTOYA***
23 W. 19th St. (bet. 5th & 6th Ave.) 212 414-0720 — General

East Village **Mokuri**
37 3rd Ave. (bet. 12th & 13th St.) 212-995-5888 — Antique/ General

Kimono Hoosh

Choose from a huge selection of kimonos and robes from formal to casual traditional new or vintage. A wide variety of Obis, Tabi socks and kimono accessories are available. They also offer Kitsuke (kimono dressing) services for weddings and special occasions.
131 Thompson St. (bet. Prince & Houston St.) 212-505-0232 http://kimonohouse.blogspot.com — Kimono

Tribeca **Korin***
57 Warren St. (bet. Church St & W. Broadway) 212 587 7021 — Dishware/ General

KITEYA SOHO*

Kiteya means "please visit us" in the Kyoto dialect of Japanese. We offer a variety of products such as wrought iron decorations, kids clothing, wash papers and more. Luxury line of handbags and scarves made from traditional Yuzen dyed kimono cloth available.
464 Broome St. (bet. Mercer & Greene St.) 212-219-7505 www.kiteya.com — General

Queens **Saito Trading**
41-26 27th Street Long Island City NY 11101 718-472-5413 — Dishware

New Jersey **Mars New York**
595 River Rd. Edgewater, NJ 07020 201 945 1134 — General

Pennsylvania **Morihata International**
426 N. 13th St. #2C, Philadelphia, PA 19123 215-236-1328 — General

Online **Wuhno New York**
536 W. 111th St. (Broadway & Amsterdam) 212-231-6162 — Towel

Online **J-Life International, Inc.**
Live Japan. Bring the simplicity and elegance of Japanese design into your home or workspace. J-Life specializes in the traditional comforts of Japanese life with futons, zabuton, kotatsu, futon, shoji and hundreds more exquisite products.
PO Box 1899 Conway NH 03818 866-363-9291 www.jlife international.com — Home Decor

GALLERY

Upper West **Gallery Snkukn**
105 W. 86th St. (bet. B'way & Amsterdam) 212-496-3263 — Gallery

Chelsea **Annex Art Gallery**
529 W. 20th St. (bet. 9th & 10th Ave.) 212-627-9030 — Gallery

Chelsea **Ippndo**
521 W. 26th St. (bet. 10th & 11th St.) 212-967-4869 — Gallery

Chelsea **NYCoo Gollery***
1133 Broadway #335 (bet. 25th & 26th St.) 212-889-1149 — Gallery

Chelsea **Onishi Gallery**
521 W. 26th St. (bet. 10th & 11th Ave.) 212-695-8035 — Gallery

Chelsea **Po'An**
521 W. 26th St. (bet. 10th & 11th Ave.) 212-967-4999 — Gallery

Lower Mhn **Asian American Arts Ctr**
26 Bowery 3 Fl. (bet. Pell & Bayard St.) 212-233 2154 — Gallery

Lower Mhn **gallery onetwentyeight**
128 Rivington St. (bet. Norfolk & Essex St.) 212-674-0244 — Gallery

Queens **Gallery Gen**
47-99 36th St. Long Island City, NY 11101 718-392 7717 — Gallery

OTHER

E. Harlem **Absolute Piano***

A full service piano store located in East Harlem offers new and refurbished high quality pianos at affordable prices. The service ranges from sales, rentals, repairs and tuning to moving and storage. Open 7days a week, 11 am-6 pm.
1645 Park Ave. (at 115th St.) 212-987-6173 www.absolutepianoNY.com — Other goods

Midtown West **Toho Shoji N.Y.***
300 6th Ave. (bet. 39th & 37th St.) 212-968 7465 — Jewelry Supply

Midtown East **Terry May***
153 E. 53rd St. (bet. 3rd & Lexington Ave.) 212-888-0303 — Other Goods

Lower Mhn **The Mandarin Tea Room**
21 Howard St #201 (Lafayette & Broadway) 917-767 1051 — Other Goods

Online **Hortussimo**
www.horbss.me.com 855-647 7390 — Other Goods

Online **LUPICIA Fresh Tea**
www.lupicausa.com 866-574-4832 — Other Goods

* Chopsticks NY available to pick up

Let The Grilling Begin

KORIN since 1982
Fine Japanese Tableware and Chef Knives

57 Warren St, New York, NY 10007
Monday - Friday 10:00am - 7:00pm | Saturday & Sunday 10:00am - 6:00pm
www.korin.com | Phone: 1-800-626-2172 (toll-free)

Chambers St. Station
City Hall Station

Coming Up! CHOPSTICKS NY
July Issue (Publishing on 6/29/2012)

Summer Gourmet Special Edition

The July issue of Chopsticks NY, the Summer Gourmet Special Edition, will feature original summer dishes and drinks and introduce restaurants offering cool foods, as well as spicy foods, which are popular and especially delicious in hot weather. Editorial-style advertisements divided into four categories, "limited offering seasonal menus," "cool foods," "spicy foods," and "recommended menus" will be featured. Please take this wonderful opportunity to place an advertisement in this issue.

For further inquiries or to request materials please call or email:
TEL: 1-800-535-6863 / 212-431-9970 adsales@chopsticksny.com

[Deadline] Display Ad: 6/14/12 (Thu)

School Guide

The following is a list of schools where you can learn Japanese culture

Coupon available at **www.chopsticksny.com**

★ Chopsticks NY available to pick up

LANGUAGE

Upper West — Your True Self — Japanese
501 Summitry Row (at Amsterdam Ave.)
212-678-4251

Midtown West — NY Japanese Language — Japanese
257 W. 39th St. 11th Fl. (bet. 7th & 8th Ave.)
646-345-9777

Midtown West — The Nippon Club/JFNY — Japanese

JF Japanese Language Course focuses on what you can do by using Japanese. Enrol on practical activities that incorporate Japanese culture. Learn real-life Japanese and explore Japanese culture with us! Visit www.jfny.org/language/overview.html for more info.
145 W. 57th St. (bet. 5th & 7th Ave.)
212-581-2223 www.nipponclub.org/culture

Midtown East — Amity Language Institute* — Japanese
124 E. 40th St. #203 (Lexington at 40th st.)
212-697-8374

Midtown East — Hills Learning — Japanese

Hills Learning is the only language school in Chopsticks NY that offers group classes and private lessons for Japanese as well as Korean, Chinese, Thai and English. Trial lessons are available, with no mandatory material or registration fees.
380 Lexington Ave. 17 Fl. (bet. 41st & 42nd St.)
212-551-7903 www.hillslearning.com

Midtown East — ibec language institute, inc.* — Japanese
369 Lexington Ave. #300 (bet. 40th & 41st St.)
212-867-2000

Midtown East — Japan Society — Japanese
333 E. 47th St. (bet. 1st & 2nd Ave.)
212-715-1256

Midtown East — Language House — Japanese
211 E. 43rd St. #1100 (bet. 2nd & 3rd Ave.)
212-949-5455

Midtown East — PC Tech* — Japanese
317 Madison Ave. #500 (at 42nd St.)
212-808-4764

Midtown East — Rennert New York — Japanese
215 E. 45th St. 17 Fl. (bet. 2nd & 3rd Ave.)
212-867-6700

Korea Town — BYJ USA Culture Class — Japanese
350 5th Ave. 9 Fl. (bet. 33rd & 34th St.)
212-601-2720

Chelsea — ABC Language Exchange* — Japanese
146 W. 25th St. #FE (bet. 6th & 7th Ave.)
212-633-7580

East Village — NYCNDA — Japanese

Providing immersion into the Japanese language and culture for children ages 0-8 years in an environment. The activities include play, music, songs, crafts, games and story time. Visit their website for full details and additional programs! Daycare ages 3-5years.
Visit by appointment only
212-677-3252 www.nycnda.com

Chelsea — Teari* — Japanese
43A W. 13th St. (bet. 5th & 6th Ave.)
212-645-2400

Tribeca — Tribeca Language — Japanese
22 Harrison St. (bet. Hudson & Greenwich St.)
212 219-8683

Westchester — Japanese Study Hall — Japanese
84 Calvert St. Harrison, NY 10528
917-607-2817

Purchase — Keio Academy of New York — Japanese

Join in a cultural exchange with students from Japan in a hands-on video production workshop that includes Japanese language classes, cross-cultural learning and experiences. Offered 7/22-8/4/2012 for middle and high school students.
3 College Rd. Purchase, NY 10577
914 701-3454 www.keio.edu

New Jersey — Japanese-American Society of New Jersey* — Japanese

Their language program is taught by highly trained instructors who qualified through their special certification program. Group and individual lessons are available on and off the premises as well as via Skype.
394 Main St. 2nd Fl. Fort Lee, NJ 07024
201-461-5133 www.jnsofnj.com

New Jersey — R/Lingo Learning Center — Japanese
2460 Lemoine Ave. #104&105 Fort Lee, NJ
201-947-4707

TRADITIONAL

Upper West — Ikenobo Ikebana School — Ikebana
30 W. 60th St. #1K (Broadway/Columbus)
212-757-1748

Upper West — Seikon Shodo — Calligraphy

Private shodo lessons by an instructor with 30 years of shodo practice and an 8th dan - the highest shodo degree. Lessons can be arranged on Tue. Thu. Sat. and Sun. Monthly Bokuga (ink painting) meetings are also held. Email seikou5102000@gmail.com for more detail.
315 W. 63st St. (at West End Ave.)
212-247-2589 www.seikoushodou.com

Upper West — Sogetsu Ikebana School — Ikebana
201 W. 70th St. (at Amsterdam Ave.)
212-873-6115

Upper East — Urasenke Chanoyu Ctr — Sado
153 E. 69th St. (bet. 3rd & Lexington Ave.)
212-988-8161

Midtown West — Ellie's NY Floral Design — Ikebana
15 W. 44th St. 11 Fl. (bet. 5th & 6th St.)
212-661-3696

Midtown West — N.Y. Togei Kyoshitsu* — Pottery

N.Y. Togei Kyoshitsu has been offering Japanese ceramic classes for beginner to advanced students since 1994. They teach traditional art styles, aesthetics and functionality of togei. 2.5 hour trial class is $35. Unlimited studio use for open studio members.
5 W. 30th St. 3 Fl. (bet. Broadway & 5th Ave.)
212-268-1711 www.nytogei.com

Midtown West — NIHONWASOU USA — Kimono
1410 Broadway #2611 (bet. 38th & 39th St.)
212-869-0600

Midtown West — The Nippon Club — Sado
145 W. 57th St. (bet. 5th & 7th Ave.)
212-581-2223

Group & Private Lessons

Chinese · Japanese · Korean · Thai

Hills Learning
380 Lexington Ave 17th Fl.
New York, NY 10168
Tel 212-551-7903
www.hillslearning.com

"GENKI DESU KA"

【meaning】How are you? what's up?

【usage】The phrase is often used after "konnichiwa" meaning "hello." If you like to be a little more polite, put honorific prefix "o" before the phrase like "O genki desu ka."

BYJ USA CULTURE CLASS

CLASS
JAPANESE CHINESE KOREAN
1 Ticket / 90 min Lesson, 10 Tickets : $300

Info. 350 5th ave. 9FL New York, NY 10118 Tel. 212-601-2720

JAPAN POP QUIZ

Which Japanese fairy tail does NOT exist?

1. Momotaro
2. Kintaro
3. Chikarataro
4. Sushitaro

KEIO ACADEMY of NEW YORK
US-JAPAN Summer Cultural Experience

■ **Date:** July 22 (Sun) – August 4 (Sat) 2012

■ **Highlights:** Cultural Exchange with students from Japan, Video Production Workshop focusing on various neighborhood of New York City, Japanese Language Classes (all levels: beginners to advanced), Elective Classes (Japanese History, Current Affairs and Arts & Culture etc), Hands-on Cultural Experiences (Japanese noodle "udon-making", martial arts workshops, line dancing and ballet and much more!), Sports Activities, and Field Trips.

■ **Participants:** 90 Participants (Residential Program)
(A limited number of day student slots are available)

■ **Ages:** Middle & High School Students

■ **Program Fees:**
$3,000 residence
$2,400 day student
Financial aids available
please inquire. The above fee applies to native English Language speakers.

KEIO ACADEMY OF NEW YORK
Summer Program Administration Office
3 College Road, Purchase, NY 10577

Tel. 914 701-3454
Email keiosummer@keio.edu
http://www.keio.edu/english/summerprograms

Call or email to schedule a campus tour and meet with a Summer Program Representative

Midtown East — **Lotus Books and Gifts**
151 E 57th St 3 Fl (bet 3rd & Lexington Ave) — Ikebana
212 744-5123

Chelsea — **Ikebana Flowers New York**
1133 Broadway #230 (bet 25th & 26th St) — Ikebana
212 255-9769

Soho — **Kimono House**
131 Thompson St (bet Prince & Houston) — Kimono
212 505-0232

Queens — **NodokaRyukyuDanceSchool**
242 17A Oak Park Dr Douglaston NY — Dance
718-631-2837

Japan — **Ikebana International**
info@ikebanany.org — Ikebana
212-724-7057

Japan — **Ohara School**
OharaNYC@aol.com — Ikebana
201 385-0353

MARTIAL ARTS

Upper West — **Aikido Up Here**
3 Henshaw St (Riverside Dr & Dyckman St) — Aikido
646-483-4700

Upper West — **Kokushi Budo Institute**
332 Rivers de Dr (bet 105th & 106th St) — Judo
212 666-6777

Upper West — **Shorinryu Matsubayashi***
131 W 72nd St #2R (Columbus & Amsterdam) — Karate
212-875-8625

Upper West — **Shotokan Karate-Do NY**
248 W 80th St (bet amsterdam & 10th Ave) — Karate
212 799-5500

Upper West — **UWS Kenshikai Karate***
329 Columbus Ave (bet. 105th & 106th St) — Karate
212-222-4172

Upper East — **Aikido Shoho Dojo**
350 E 92nd St, (at 1st Ave) — Aikido
646-509-8212

Upper East — **NEMMAA Kaizun Karatu**
1789 3rd Ave (at 90th St.) — Karate
212-828-5678

Upper East — **Ultimate Karate USA***
1350 3rd Ave 3 Fl (at 107th St.) — Karate
212 426-4666

Upper East — **WTKD Honbu Dojo**
206 E 63rd St (bet 2nd & 3rd Ave) — Karate
212 207-1907

Midtown West — **D-Dojo**
500 8th Ave 12 Fl (bet 35th & 36th St) — Karate
212 537-6441

Midtown West — **New York Budokai**
520 8th Ave 16 Fl (bet 36th & 37th St) — Karate
917 921-1460

Midtown West — **Shinjinkukan New York***
339 8th Ave #307 (bet 55th & 56th St) — Karate
917 400-9183

Midtown West — **Shinkyokushinkai NY**
250 W 39th St 3 Fl (bet 7th & 8th Ave) — Karate
646-235-0253

Midtown West — **World Dyumu Karate**
35 W 31st St 5 Fl (5th Ave & Broadway) — Karate
212 929-7709

Midtown East — **Kenshikaikun Karate**
YMCA 224 E 47th St (bet 2nd & 3rd Ave) — Karate
212-756-9600

Chelsea — **Bond Street Dojo**
214 W 29th St 3 Fl (bet 7th & 8th Ave) — Aikido
212-477-0839

Midtown East — **KYOKUSHIN KARATE NY Branch***
* State of the Art Facility Now Open on Madison Ave
* 3 Tri-State Area Locations: Edgewater NJ, Westchester NY and Midtown Manhattan!
* All Ages & Abilities Welcome * KIDS FREE TRIAL CLASS * Creating Champions Since 1953
265 Madison Ave 5 Fl (at 39th St) — Karate
212-947-3334 www.kkny.net

Chelsea — **Eizaeryu Jujitsu Biwoko**
214 W 29th St 3 Fl (bet 7th & 8th Ave) — Jiu Jitsu
212-260-0927

Chelsea — **N.Y. Shorin Ryu Karate**
37 W 26th St (bet. 6th & Broadway) — Karate
212-490-9600

Chelsea — **New York Aikikai***
142 W 16th St 2 Fl (bet 6th & 7th Ave) — Aikido
212-242-6246

Chelsea — **Shin Budo Kai Aikido**
77 8th Ave (bet. 13th St) — Aikido
212-691-1378

Chelsea — **Shorinji Kempo NYC Branch**
151 W 26 St 6 Fl (bet 6th & 7th Ave) — Karate
917 721-6729

Chelsea — **Tiger Schulmann's**
39 W 19th St (bet 5th & 6th Ave) — Mix
800-620-3971

Chelsea — **U.S. Budu Kai-Kae***
110 W 14th St. 2 Fl (bet 6th & 7th Ave) — Mix
212-807-9336

Chelsea — **World Seido Karate***
61 W 23rd St 2 Fl (bet 5th & 6th Ave) — Karate
212-924-0511

Gramercy — **World Kaeraikai Karate**
4 W 19th St. 3 Fl (bet. 5th & 6th Ave) — Karate
212-677-7228

East Village — **Karate Hunmu Dojo**
56 E 11th St 5 Fl (Broadway & University) — Karate
212-505-3656

East Village — **New York Jiu Jitsu***
666 Broadway Basmt. (at Bond St) — Jiu Jitsu
212 343-9310

Tribeca — **Ken Zen Institute**
54 Thomas St (bet Church St. & W Broadway) — Kendo
212-406-3104

Tribeca — **Oishi Judo Club***
547 Greenwich St (Vandam & Charlton St) — Judo
212-956-6850

Brooklyn — **Arkidu of Park Slope**
565 5th Ave (at 15th St.) — Aikido
718-788-5832

Brooklyn — **Jupae Kuratu Association**
565 5th Ave (bet 15th & 16th St) — Karate
718-768-8345

Queens — **School of Tuijutsu**
475 Onderdonk Ave Ridgewood NY 11385 — Mix
917-449-7035

Long Island — **NY San Tun Karate**
1370A Majors Path Southampton NY 11968 — Karate
631-396-4220

Staten Island — **Judo & Jujitsu Dojo**
3902 Amboy Rd Staten Island NY 10309 — Judo
718-619-0150

New Jersey — **KYOKUSHIN KARATE NJ Branch**
360 Old River Rd 2Fl Edgewater NJ 07020 — Karate
212-947-3334

New Jersey — **Ridgewood Karate School**
30 Cottage Pl Ridgewood NJ 07450 — Karate
201-447-2272

New Jersey — **Yoshitsune Jujutsu Kai**
439 Broadway Bayonne NJ 07002 — Jiu Jitsu
201-725-9019

OTHER

Upper West — **Suelup Music Studio**
Visit by appointment only — Music
212 787-0309

Upper East — **Seon Wuawog Arts**
227 E 97th St (bet. 2nd & 3rd Ave) — Other School
212 722-2696

Midtown West — **Mud, Sweat & Tears**
954 10th Ave (at 46th St) — Pottery
212-974-8121

Midtown West — **The Nippon Club**
145 W 57th St (bet 6th & 7th Ave) — Dance
212-581-2223

Midtown West — **The School for Strings**
415 W 54th St (bet 9th & 10th Ave) — Music
212-315-0515

Midtown West — **Toho Shoji N.Y.***
900 6th Ave (bet 35th & 37th St) — Jewelry Making
212-868-7465

Midtown East — **SOBA Making**

Soba Making Lesson Every Sunday Session 12/2 30pm This lesson will include a lecture on the history and nutrition of soba as well as soba tasting and hands of soba making. Contact Mr Kotani at world_wide_soba_ny43@yahoo.co.jp
211 E 43rd St 1 FL (bet 2nd & 3rd Ave) — Cooking
www.worldwide-soba.com

Midtown East — **Thu DOJO***
The Dojo
* Athletic Arts Training Center NOW OPEN near Grand Central
* Performance Arts: Martial Arts, Dance. Studio Rentals. Movement Studies and more
* 2500sf State of Art Facility fully equipped for Rehearsals, Auditions, Group Classes, Personal Training
265 Madison Ave 5 Fl (at 39th St) — Training Studio
212-547-3334 www.kkny.net

Chelsea — **CDBU**
89 W 14th St. 3FL (bet. 5th & 6th Ave) — Japanese Drum
917 304-2722

Chelsea — **Suchiyu Ito & Dance Co.**
405 W 23rd St. #4G (at 9th Ave) — Dance
212-627-0265

Chelsea — **Toko Kyudojo**

Kyudo the practice of Zen archery is a form of moving meditation. The focus of the practice is on cleansing the mind rather than marksmanship. The target becomes a mirror reflecting one's mind at the moment of the arrow's release.
118 W 22nd St 8th Fl (bet 6th & 7th Ave) — Kyudo
212-613-0936 www.tokokyudojo.org

Brooklyn — **forte>piano studio**
www.akkosasaki.com/forte-pnostudio.htm — Piano
917-622-0395

New York — **Japanese Cooking Studio**
Mami@JapaneseCookingStudio.com — Cooking
516-257-9761

* Chopsticks NY available to pick up

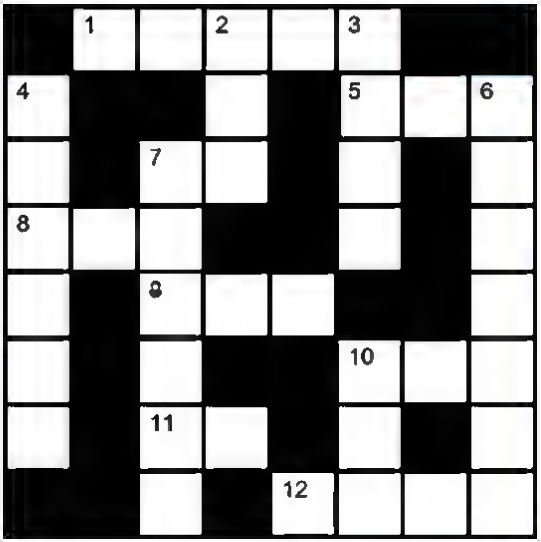
Weekly Workshop

50% OFF with Chopsticks NY
*New Student Only

Our workshops include:
- Manga Drawing NEW
- Japanese Traditional Karate
- Samurai Sword (Iaido)
- Japanese Ink Painting(Sumi-e)
- Japanese Classical Dance (Nihon Buyo)
- Okinawan Dance

RESOBOX JAPANESE CULTURE CENTER
41-26 27th St. Long Island City, NY 11101
Tel 718-784-3680 | Email info@resobox.com
www.resobox.com | www.facebook.com/resobox

KYOKUSHIN KARATE
BE A CHAMPION
The Dojo
NY 265 Madison Ave. 5th Fl. @ 39th St., NYC 10016
261 Halstead Ave, Harrison, NY 10528
NJ 360 Old River Rd. 2nd Fl. Edgewater, NJ 07020
212.947.3334 / www.kkny.net



Japanese CROSSWORD

Across

1 Rainy season in Japan is called ____
5 Japan's first female speaker of the House of representatives, Takako ___
7 "Hair" in Japanese
8 Capital City of Mie Prefecture
9 The Mamiya channel is named after explorer of the late Edo Period and its founder ___zou Mamiya
10 "Parents" in Japanese
11 Famous early Edo period swordsman and philosopher. _usashi _iyamoto
12 On a rainy day, you need a "_____"

Down

2 "___" (plum) is ripening this month
3 Wheat noodle
4 Hayao Miyazaki's anime, Tonari no ___
6 Japanese pub
7 Toyota, Honda and Nissan are famous ___ manufacturers
10 Anime One Piece was created by Eiichiro ____

©Chopsticks NY / Myles Mellor

Join Friends Academy Summer School Programs!

Friends Academy of JCS has been providing regularly scheduled classes for children of all ages needing to learn Japanese at all levels since 1997 We are trying our best to reach children who want to be bilingual and people who are interested in Japanese language and culture

Summer School for Preschool children (3-6 years-old):
6/25-7/27 (5 weeks)
Studying Summer School (4-12 years-old):
7/16-8/31 (7 weeks)

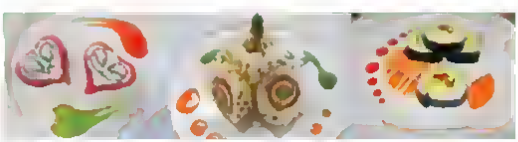
Friends Summer School features.
- Special activities/gym: arts & crafts and exploring nature
- Children are transported by school bus
- Customized weekly curriculum
- Provide high quality child care
- Sibling discount
- All activities are in Japanese

Location: Japanese Children's Society (JCS)
8 West Bayview Ave , Englewood Cliffs NJ 07632
Orientation for Friends Summer School:
5/25 (Fri) 6pm at Friends Academy of JCS

For more details, please contact:
Friends Academy of Japanese Children's Society
343 Lexington Avenue, 5th Floor New York, NY 10016
Tel: 212-935-8535 E-mail: friends.nyikuei@gmail.com
Web: www.japaneseschool.org

Pro Sushi Maki Roll Class & Sushi Food Safety Study by Chef Andy Matsuda

Date: July 10 –12 2012
Time: 9AM to 1PM
Location: Hakata Ton Ton 61 Grove St New York, NY 10014
Learn: Restaurant style sushi rice making, various special roll making, cutting and decoration
Enroll Now: mail@sushischool.net or 310-782-8483
Spaces are limited / Reservations are required



Sushi Chef Institute
1123 Van Ness Ave
Torrance CA 90501
Tel & Fax 310-782-8483
www.sushischool.net
www.sushischool.net/fb

Bio of Chef Andy Matsuda

Born near Kobe Japan in 1956 Chef Andy Matsuda learned the joy of cooking in his family's restaurant and apprenticed at the famous Osaka restaurant Genpachi He moved to the U.S. at 25 worked in fine restaurants in many cities, and learned cuisines such as French, Italian and Thai After overcoming colon cancer Chef Matsuda was full of appreciation and wanted to give back to American society In 2002 he started The Sushi Chef Institute where he teaches beginners and professional chefs from all over the world.

Summer Festivals in Tohoku

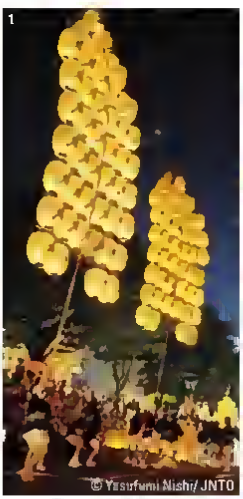
The Tohoku region was hit by the Great East Japan Earthquake and subsequent tsunami last March, but the recovery is moving along. In this spirit of rebuilding and revitalization, Tohoku's citizens are ready to celebrate the summer with their well-known "three great festivals". They are Aomori's Nebuta Festival (and the nearby Hirosaki Neputa Festival), Akita's Kanto Festival and Sendai's Tanabata Festival, all with their own unique traditions to share.

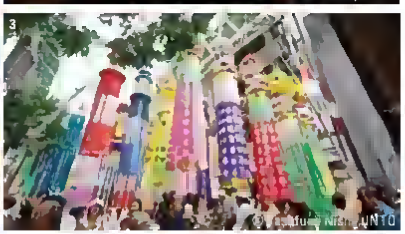
The Aomori Nebuta Festival is held in centrally located Aomori City, and it has been designated as a Significant Intangible Folk Cultural Asset. It involves a parade of more than 20 large lantern floats, known as nebuta, decorated with human figures. Each float is accompanied by haneto dancers who dance wildly to ohayashi festival music while singing "rassera, rassera"! The festival begins on August 2 and includes nighttime parades through the 6th, as well as a daytime parade on the 7th. This final night will have a boat parade and a fireworks display, and the entire festival attracts 4 million visitors. The related Hirosaki Neputa Festival (August 1-7) takes place an hour away in Hirosaki City. It features 80 lavish floats being paraded through this castle town.

Moving south to Akita Prefecture, the Kanto Festival from August 3-6 has over 1 million people in annual attendance. It begins with a bamboo flute signaling 230 nearly 40-feet long Kanto poles to be raised at the same time. Their tips are decorated with plaited paper streamers used as Shinto offerings, or gohei, and they are comprised of 46 lanterns. The shape of the 110-pound Kanto is supposed to resemble an ear of rice. Despite the Kanto's great weight, they are borne by men who have cultivated their skills to be able to balance them on their shoulders, hips and hands!

Traveling east to Miyagi Prefecture will take you to the Tanabata Festival in the capital city of Sendai. It is attended by over 2 million people, and consists of gorgeous bamboo streamers with seven types of decorations. These decorations have various meanings, such as expressing wishes for good business and sound health, and they are said to be of great value. The festival runs from August 6-8, and on August 4th bamboo is selected and cut to make the streamers. The decorations have been made months in advance but they are kept hidden until festival morning, where they are judged in the downtown shopping districts with a winner announced that night.

Why not get to know the Tohoku area by checking out its three major festivals this summer?





1. In Akita's Kanto Festival, the lantern poles are made to look like ears of rice. The festival is a prayer for a good harvest.

2. The huge lantern floats reproduce battle scenes from ancient times in the Nebuta Festival. They light up the night during the short summer season in Aomori.

3. Beautiful tanabata ornaments decorate the streets of Sendai City.

OTHER NOTABLE SUMMER FESTIVALS IN TOHOKU

The 2nd Saturday of June

Chagu Chagu Umakko Horse Festival, Iwate

The festival is observed in Takisawa Village and Morioka City on the second Saturday of June. Traditionally horses are extremely cherished in this agricultural region. At this festival, horses are decorated with colorful saddles, accessories and bells and led by their proud owners to Sozen Shrine to pray for the longevity of the horses. The festival was designated as Intangible Folk Cultural Asset in 1978, and the sound of the bells of Chagu Chagu Umakko was selected as one of the "100 Japanese Soundscapes" in 1996.

Last Saturday-Monday of July

Soma Nomaoi (Wild Horse Chasing), Hibarigahara, Fukushima

If you would like to focus on the Tohoku region, this is a very unique festival. As the opening of the summer festival season in Tohoku, this tradition started more than 1000 years ago, when the local warriors released wild horses as training for military techniques. (http://www6.ocn.ne.jp/~nomaoi/english.htm)

July 31-August 4

Hachinohe Sansha Taisai, Aomori

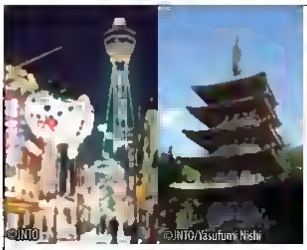
With about 290 years of history, this is Hachinohe region's largest festival and has been designated an Important Intangible Folk Cultural Asset. Every year from July 31 to August 4 gorgeous floats with open picture scrolls are paraded for 5 days. Portable shrines from 3 different shrines as well as 27 floats with themes like myths, legends and kabuki are paraded from August 1-3 and while they are illuminated the night before and night after the festival, for a different atmosphere. The lively festival is full of whistles and energetic cheers of children.

August 5 – 7

Hanagasa Matsuri, Yamagata

Vigorous shouts and the heroic tone of the Hanagasa taiko drum, gorgeous decorated floats and Hanagasa dancers in ravishing costumes with hats in hand perform through the main street of Yamagata city. Recently this brilliant festival during a midsummer night in Yamagata has become known as one of the four major festivals in Tohoku region.

http://www.mountain-j.com/hanagasa/



5 Days 3 Nights Tour

OSAKA $1,069 /person
KYOTO $1,099 /person

Tour prices include
- Round trip airfare for JFK-Osaka
- 3 Nights Hotel Stay (twin)
- Tax/ Fuel Surcharge

CHINA AIRLINES

TRIP TO-E WORLD Amnet

AMNET NEW YORK, INC.
TEL 212-247-1900
NEWYORK@AMNET-USA.COM

Departures from JFK every Mon., Thu., and Sat.

DUE TO POPULAR DEMAND,
KIE's China Airlines package extended to August 15th.

Exclusive China Airlines Special Package to Kyoto starting at $1349!
Osaka Package also available from $1299
Price includes roundtrip airfare, hotel and all taxes and fees
Please contact us for Japan Rail Pass and optional tours

CHINA AIRLINES

kie
Kintetsu International
Japanforyou.com
1-800-422-3481
Hours: 9am-5:30pm EST (Mon-Fri) info@japanforyou.com

BEST CONNECTION FLIGHTS TO ASIA

SINGAPORE
BANGKOK
HO CHI MINH
MANILA
AND MORE

Call or email us for more information.

ANA
A STAR ALLIANCE MEMBER

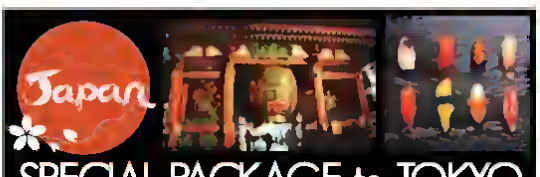
ANA Sales Americas
1-800-258-8686 cs@anahallousa.com

Subscribe CHOPSTICKS NY

for only $19.99 /year

Get the month's full listings on Japanese dining, shopping and events around town.
We will deliver CHOPSTICKS NY to your door.

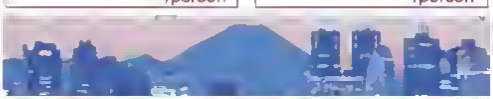
Call Us at 212-431-9970 or email: reader@chopsticksny.com



SPECIAL PACKAGE to TOKYO
4Days 2Night

Delta Airlines
2 Nights Tokyu Hotel
from $1091.01 /person

Delta Airlines
2 Nights Tokyu Hotel
Japan Rail Pass
from $1436.01 /person



- Price includes roundtrip airfare NYC-Tokyo hotel and all taxes and fees
- Based on double occupancy

(c) jnto

DELTA TOKYU HOTELS

IACE TRAVEL

Japan. Endless Discovery

1-800-872-4223 / 212-972-3200 nyc@iace-usa.com
15 East 41st ST. 3rd FL. New York, NY 10017

The World Heritage Sites of Japan

HISTORIC MONUMENTS OF ANCIENT NARA
(Recognized by UNESCO in 1998)

Although Japanese culture bloomed and developed in Kyoto, Nara is considered the birthplace of Japanese culture. Located south of Kyoto, Nara was the capital city from 710 to 784. Heijokyo, the capital of Nara, was modeled on the Chinese system of government and city planning. In addition to its system of government, Japan imported numerous other things from China via Korea, including religion, philosophy, and art. The historic monuments of ancient Nara represent the evolution of Japanese architecture and art as a result of cultural links with China and Korea. The World Heritage Site of Nara includes the remains of the capital city, the primeval forest of Kasugayama Mountains, and shrines and temples in the area such as Todai-ji Temple, Kofuku-ji Temple, Kasuga Taisha Shrine, Genko-ji Temple, Yakushi-ji Temple, and Toshodai-ji Temple.

Photo courtesy of Heiwa-ga-ka-ku
(http://heiwa-gaich ban.jp/)

Hello Kitty Fronts Mission Against Cervical Cancer

There was much commotion in the happy space of the Sanrio Store on 42nd Street on May 10th as the Hellosmile Project kicked off for the first time in America. **The Hellosmile Project** launched in Japan in 2005 in an effort to promote awareness of cervical cancer which is the third leading cause of death in women worldwide today. It is a project that was started by Tokyo FM in conjunction with the Human Conscious' Love Life, Join Hearts Campaign. President of the Project, Mr. Hideto Takeuchi of Tokyo FM explained. "This all started when I lost a dear friend to this disease who was only 39 when she passed. After her passing, I learned that this was a preventable disease, so a mission began." Today, the campaign is supported by various organizations and corporations including the Japanese Ministry of Health Labour and Wellness, UNIQLO, one of the largest clothing retailers in the world, Japan Airlines, United Nations Populations Fund (UNPFA), and last but not least Hello Kitty of Sanrio, mascot of the campaign. As each representative talked about their involvement with the project, they also had personal stories to share that got them involved.

The event kicked off with a speech from Dr. Babatunde Osotimehin, Executive Director of UNPFA who has taken an active approach towards Women's Health since taking the post at UNPFA. He explained there are half a million new cases of cervical cancer each year, and 300,000 women lose their life to the disease annually. Although the risk is highest in women ages 20-30, only 24% of this high risk population receive a screening. This is even worse in developing countries and his mission is to change that. Also onboard with this mission was Miss Guyana who brightened the space along with the adorable Hello Kitty mascot. She explained, "Cervical cancer is one of the leading causes of death in women in my country. I am very proud to be involved in this campaign."

One might ask though, how does Hello Kitty fit into all this? Well, she is cute, she is known all over the world, and she is known to bring smiles to people. Let's be honest, there is not another candidate that could be more fitting for the job. The VP of Sanrio and Hellosmile project, Ms. Aya Komaki who, herself is a cancer survivor explained it best. "I will never forget the sad faces of my husband and children when I was diagnosed with breast cancer. We launched this campaign in hopes to eliminate all the sad faces this disease brings to so many families, and replace them with a big smile. With the help of Hello Kitty, we hope to reach individuals who may not have taken initial interest in this cause."

Cervical cancer is one of the hardest cancers to screen due to its slow progression. The goal of the campaign is to educate society about the disease, and to encourage more women to seek thorough screenings, and provide information on prevention. So if it looks as though Hello Kitty is growing up, she is, but in a very good way, and you can help Hello Kitty with her mission too. Each of the corporations involved including UNIQLO, JAL, Sanrio, and Tokyo FM all have merchandise to support the campaign where the proceeds go directly to the cause.

The Hellosmile Project
www.tfm.co.jp/hellosmile/english/

United Nations Population Fund
www.unfpa.org

Join the "Cool Japan" Cultural Influence

This corner will introduce all things "Cool Japan" from pop culture centered around Japanese manga, anime, movies and entertainment to fashion, subculture and trends. Why not take the opportunity to place an advertisement with us in this space to feature your "Cool Japan" products, events and businesses? If interested please contact us at:

TEL: 1-800-535-6863/212-431-9970 adsales@chopsticksny.com

Exhibition

June 14 - July 14 FREE
Katsuya Ohgita_Glass Works Exhibition
Ippodo
The Ippodo Gallery is presenting an exhibition of glass works by Katsuya Ohgita, entitled "Condensed Light" This exhibition will be comprised of approximately 30 works, large and small, created using the cold cast glass technique The works in this exhibition can be broadly divided into three types 'HOUSE' which resemble houses in shape 'AURA' which present an image of space, and 'CUBE' which are cubic in shape Opening reception and artist talk will be held June 14 6-8pm
Location: 521 W 26th St, 8I, (bet. 10th & 11th Aves.)
New York, NY 10001
TEL: 212 967 4899 / www.ippodogallery.com

Performance

June 2
Karen Aoki Live Jazz
Kirakuya

Popular jazz vocalist from Japan, Karen Aoki, will perform two shows at Sake Bar Kirakuya in Koreatown Releasing six albums and hosting TV and radio shows, she is one of the hottest jazz singers in Japan There will be an $85 admission fee on concert day, which includes a 3 4 course meal and two cups of sake Limited to a capacity of 55, reservations are necessary
Location. 2 W 32nd St, 2nd Fl, (bet 5th & 6th Aves.)
New York, NY 10001
TEL. 212-695-7272
www.sakebarkirakuya.com

June 9
Enka Superstar Singer JERO Concert "Let's Enka! with JERO"
Japan Society

Japan Society will hold an event with Japan's breakthrough singer JERO, where he will discuss his unlikely path to stardom and perform his celebrated take on the traditional Japanese balladry that is enka Enka, often referred to as the "Japanese blues" or "Japanese country music," is a melodic, uniquely Japanese, deeply sentimental, vocally challenging and lyrically driven style of pop ballad that reached its height of popularity in the 1960s and 70s With his smooth voice and hip hop style, JERO has breathed new life into this sentimental Japanese music genre often associated with themes of one's hometown, lost loves and sake The thirty-year old Pittsburgh native is the first charting African-American professional enka singer in Japanese history
Location: 333 E. 47th St., (bet 1st & 2nd Aves.)
New York, NY 10017
TEL.212 715 1258
www.japansociety.org

June 27 & July 18 FREE
Tosca and Madama Butterfly: Opera in Central Park
New York Grand Opera
This summer, the New York Grand Opera will be performed outdoors in Central Park. The works of Giacomo Puccini, Tosca on June 27 and Madama Butterfly on July 18 are scheduled to be conducted by Vincent LaSelva In Madama Butterfly, Japanese singer Akemi Baba will play the title role of Ms Butterfly For both performances curtain will be at 7:30 pm at The Naumberg Bandshell in Central Park in its 39th season.
Location: The Naumberg Bandshell in Central Park
TEL. 212-245 8837
www.newyorkgrandopera.org

Lecture/Forum/ Film/Festival

May 18-
Quill: The Life of a Guide Dog
Music Box Films
Music Box Films will be presenting Yoichi Sai's delightful tale *Quill: The Life of a Guide Dog*, the story of a Labrador Retriever seeing eye dog, scheduled to open in New York on May 18 at Cinema Village The film follows Quill from the litter to his selection as a seeing eye dog After training at a school for guide dogs Quill is paired with Watanabe, an ill-tempered blind man (Japanese Academy Award-winning actor Kaoru Kobayashi), who at first refuses to be paired with him But Quill's great patience, gentleness and unique skills eventually win him over and the two become inseparable friends Heart warming and visually charming, Quill is an irresistible treat for dog lovers

Location: Cinema Village
22 East 12th St, (bet University Pl & 5th Ave.)
New York, NY 10003
TEL. 212-924-3363
www.cinemavillage.com
Info: www.musicboxfilms.com/quill

Event

June 5 - 7 FREE

Free Korean Beverage Tasting Event

The Korean Traditional Alcoholic Beverage Development Association

The Korean Traditional Alcoholic Beverage Development Association will host a free Korean traditional alcoholic beverage tasting at Kristalbelli, owned by Park Jin Young, a singer, actor and producer. This event will introduce guests to Korean traditional alcohol, as well as various cocktail fusions created with Korean traditional alcohol. Guests will also be able to try various Korean cuisines offered by Kristalbelli during the event. This is a great opportunity for guests to learn more about Korean culture, as well as further branching out traditional Korean alcohol worldwide. RSVP at www.k-sool.com to be put on the guest list or email sgkoreasool@gmail.com

Location: 8 W. 36th St
(bet. 5th and 6th Aves.)
New York, NY 10018
www.k-sool.com

June 6

Misanga Project: Fundraising Event for Tsunami Victims

Seikeikai

Seikeikai is an all-volunteer Japanese grassroots organization that identifies ongoing needs of the Kesennuma community, an area heavily affected by the earthquake in March 2011. Seikeikai has created micro business opportunities for survivors to source, create and sell bracelets, which have been distributed globally. On June 6, from 6:30 pm - 8 pm, Seikeikai will hold a short presentation and an opportunity to support Seikeikai's operating funds by purchasing misanga bracelets made by survivors in Kesennuma. Food and light refreshments will also be served.

Location: 239 W. 14th St., 2nd Fl.
(bet. 7th & 8th Aves.)
New York, NY 10011
Info: http://kese-skk.jp/English/seikeikai_eng.html
https://www.facebook.com/TheKesennumaMisanga&braceletProject

June 15

Japanese Heritage Night at Citifield

The 3rd Japanese Heritage Night will be held when the Mets play the Cincinnati Reds at Citifield. A portion of each ticket sale purchased through the special Japanese Heritage Night Online Ticket Window will be sent to the Tomodachi Fund of the US-Japan Council. The Tomodachi Fund is a long-term commitment to assist continuing relief efforts from the devastating earthquake that hit Japan last year. Seats in three price categories will be grouped together: Baseline Box Silver $65, Pepsi Porch $30, and Promenade Reserved $20. For ticket sales please visit, http://newyork.mets.mlb.com/nym/ticketing/group_offers.jsp?group=japan

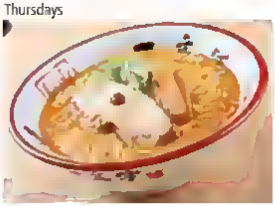
Location: Citifield
12301 Roosevelt Ave.
Flushing, NY 11368
TEL: 718-507-8499
www.mlb.com
Info: ohirakawa@twotwelve.com

June 21-24

Regional Specialty Food Fair

Mitsuwa Marketplace

Mitsuwa Marketplace will hold this year's first Regional Specialty Food Fair. The event will showcase Japanese regional specialty products from sweets and snacks to bento boxed lunches. At selected booths, customers can watch cooking demonstrations such as cream puffs and waffles from Kobe Fugetsudo and ramen from Ichimonji Ramen in Hakodate. The Ichimonji Ramen staff will visit the market all the way from Hakodate and will reproduce Hokkaido's flavor by offering two kinds of ramen: Ichi Monji Ryu Tonkotsu Miso Ramen and Ichimonji Ryu Tonkotsu Shoyu Ramen, the latter will be served limited to 150 meals/day. Shuttle bus from Manhattan is free on Thursdays.



Location: 595 River Rd.,
Edgewater, NJ 07020
TEL: 201-941-9113
www.mitsuwa.com/english

June 23

2012 All American Open International Karate Championships

Kyokushin Karate

The International Karate Organization (IKO) Kyokushinkaikan and Kyokushin Karate will be presenting the prestigious All American Open International Karate Championships on Saturday, June 23 at the Hunter College Sportsplex in Manhattan. Returning to NY this year is defending champion from Bulgaria Zahan Damyanov. His lightning footwork and devastating knee kicks are poised and ready -- but is it enough? Don't miss the spirit and excitement of the most renowned, full-contact, knockdown karate tournament in the USA. General admission is $30 in advance, VIP Ringside Reservation prices start at $60. Visit www.brownpapertickets.com for online ticket sales and information.

Location: Hunter College Sportsplex
695 Park Ave.
(at 68th St. & Lexington Ave.)
New York, NY 10065
TEL: 212-947-3334
www.kkny.net

June 28

Sweet Potato Shochu, Kaikozu, Tasting Event

Umi no-e

Umi no-e is a cozy bar serving Japanese home cooking and a selection of more than 60 kinds of shochu. They will hold a shochu tasting event featuring premium sweet potato shochu, Kaikozu. Made from rare sweet potatoes in Kagoshima Prefecture, Kurikogane variety, and traditional kuro koji. Kaikozu has a unique sweetness, gorgeous aroma and round and rich flavor. During the event, customers can enjoy all-you-can-drink Kaikozu and all-you-can-eat oozara ryori (large meal platters served in smaller portions) for $35 per person. If you come with a group of 4 people or more, you'll enjoy the event for $30 per person.

Location: 86 E. 3rd St.,
(bet. 1st & 2nd Aves.)
New York, NY 10003
TEL: 646-654-1122
www.downtownuminoe.com

Happenings

20 % Off Lunch to JAZZ at KITANO for Chopsticks NY Readers Only

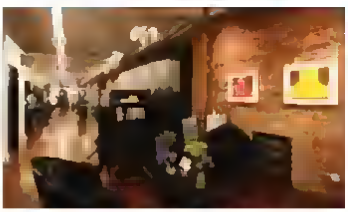
The Kitano New York Hotel

Opened on Apr. 29, The Kitano New York's new supper club, JAZZ at KITANO offers an elegant environment to appreciate the jazz experience. Featuring a full schedule of entertainment by legendary artists along with a menu of Contemporary American cuisine with a Pan Asian influence, breakfast, lunch, dinner and cocktails are served daily. From Mon-Sat until June 30 there will be a 20% discount on food and beverages at lunch (11:30 am – 5 pm) when mentioning Chopsticks NY to your server.

Location: 66 Park Ave., (at 38th St.)
New York, NY 10016
Restaurant reservation TEL: 212-885-7123
Jazz reservation TEL: 212-885 7119
www.kitano.com

10% Off All Hair Services for Chopsticks Readers

HAYATO New York



With the concept of "simple and natural hair designs", HAYATO New York tries to satisfy their customers by harmonizing the beauty inside and outside of each client while also expressing their individual personalities as much as possible. They are now offering a 10% discount for all services (except hair straightening) for first-time customers who mention Chopsticks NY when making a reservation. This discount is valid from June 1 to 30.

Location: 125 E. 23rd St.
(bet. Park & Lexington Aves.)
New York, NY 10010
TEL. 212-673-7373 / www.hayatosalons.com

Ideal Bra for the Summer Season

Bradelis New York

Bradelis New York debuts an ideal bra that combines beauty and function, "Prima Mold Bra", which is virtually invisible underneath t shirts and tight tops. Both seamless and a push up bra, the width of the side panel and softness of the cup can support the bust while maintaining volume. In honor of the opening of the SoHo flagship store, there will be two special leopard prints released in limited supply so hurry before they sell out.

Locations: 211 Elizabeth St
(bet. Prince & Spring Sts.)
New York, NY 10012
TEL. 212-941-5629

66 Madison Ave.
(bet. 27th & 28th Sts.)
New York, NY 10016
TEL. 212-599-2223

135-20 39th Ave., Suite HL 219
(at Sheraton LaGuardia East Hotel)
Flushing, NY 11354
TEL. 718-353-1345
www.bradelisny.com

50% Discount for First Time Customers

Purest Laser

Private laser salon employs Japanese technicians that offer care and treatment catered to each individual. First time visitors will be given 50% off the normal price. Also, a package of 3 treatments for underarms is offered for $98 (Reg. $225), a package of 3 treatments for the entire face for $198 (Reg. $360), and a package of 3 treatments for Brazilian for $300 (Reg. $450). IPL Photofacial regularly priced at $260 for one-time will be offered at $125 while a 3 treatment package regularly $780 will be offered at $450. By appointment only.

Location: 25 West 38th St., (bet. 5th & 6th Aves) 8th Fl.
New York, NY 10018
TEL. 212-302-0038
www.purestlaser.com

5th Aniversary Commemorative Gift and Sale

Kiteya

Kiteya SoHo, a shop that carries traditional gift items and accessories from Kyoto as well as kimono items, will celebrate its fifth anniversary for the whole month of June. In commemoration and to show their appreciation to their customer patronage, they offer a special bookmark with all purchases. There will also be an anniversary sale.

Location: 468 Broome St.
(bet. Mercer & Greene Sts.)
New York, NY 10013
TEL. 212-219-7505
www.kiteya.com

Special Promotion on Salon Services for Chopsticks NY Readers

Giovanni Sacchi

With a stylish 1940's and early '50s decor, Giovanni Sacchi Hair Salon specializes in color, perms, haircuts, and much more! For the month of June, Giovanni Sacchi Hair Salon is offering $99 on a color/cut & blow-dry with ionic deep conditioning treatment (Reg. $120-135) for Chopsticks NY readers. Just mention Chopsticks NY when you make an appointment.

Location: 1364 Lexington Ave
(bet. 90th & 91st Sts.)
New York, NY 10128
TEL. 212-360-5557
www.giovannisacchi.com

New Relaxation Services

Cowlicks Japan

Primarily a hair salon, Cowlicks Japan stresses the idea that a great "hairdo" is only as good as a person feels. So, always looking to provide clients with ways to relax, Cowlicks Japan has added Reflexology, Herbal Foot Baths and Reiki to their menu. Reflexology involves manual pressure to specific points or areas of the feet or hands called "reflex points" and is often used to relieve stress. The Herbal Foot Baths are designed to combine the soothing benefits of herbs and gentle foot rub to relax clients from bottom up. In addition, Reiki, a Japanese technique for stress reduction and relaxation, which brings a bit of healing through life force energy, is also being offered. Rates and sessions vary, so call for further details.

Location: 137 W. 19th St. (bet 6th & 7th Aves.)
New York, NY 10011
TEL. 212-367-2123
www.cowlicksjapan.com

Special High School Language Learning Classes for Summertime

Hills Learning

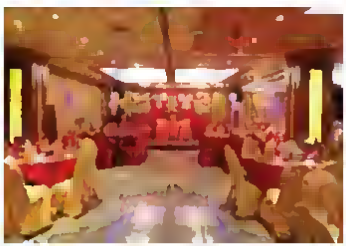
Midtown language school, Hills Learning, is offering special language courses for teenagers this summer. The courses will be held from July 23 to Aug. 17, and will be twice the hours as their regular courses. For Japanese, they will be offering their special "Japanese through Manga" course, which is a perfect fit for manga and anime fans. This course will have two difficulty levels, one for beginners, and one for intermediates. Korean language classes will also be available. There is a 10% discount for early registration, which is scheduled to end the first week of July so be sure to register as soon as possible. Please visit their website for more information and class schedules.

Location: 380 Lexington Ave., 17 Fl.
(bet. 41st & 42nd Sts.)
New York, NY 10168
TEL. 212-551-7903
www.hillslearning.com

10% Discount for Chopsticks NY Readers

Golden Unicorn

Nestled in the heart of Chinatown, Golden Unicorn serves some of the finest and most authentic Cantonese Dim Sum in the city. Their dinner menu also boasts an extensive selection of Cantonese dishes, which can be individually selected from banquet menus or chosen from their pre-set menus. They are now offering a 10% discount for Chopsticks NY readers with the coupon displayed on page 12. Offer is valid from June 1 to July 31.



Location: 18 E. Broadway (bet. Market & Catherine Sts.)
New York, NY 10002
TEL. 212-941-0911 / www.goldenunicornrestaurant.com

Special Discount Off Nail Services for Chopsticks NY Readers

Hearts New York Salno & Yukie Beauty Spa

Yukie's five-star Cal gel and Bio gel nail services are branching out of Spa Martier for their Grand Opening collaboration with Hearts New York Salon. All first-time customers that mention "Chopsticks NY" when making an appointment will receive 40% off of all nail services during the month of June. A 30% discount will be applied to facials and eyelash extensions as well.

Location: 40 E. 58th St., 2 Fl.
(bet. Park & Madison Aves.)
New York, NY 10022
TEL. 212 810-6900
www.heartsny.com

New Rates & Specials for Karaoke Fans

Big Apple Karaoke

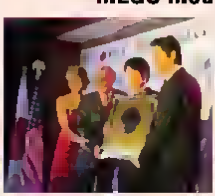
Located in Midtown Manhattan, Big Apple Karaoke offers a wide selection of songs in 16 different languages with 20,000 English songs at unbeatable room rates. They have recently started offering new rates (fixed as per hour per room) for as low as $10/hour. Check them out on Facebook or visit their website to find attractive specials. Also, Chopsticks NY readers will receive a free selected shot. Mention "Chopsticks NY" to receive this offer.

Location: 305 E. 53rd St., 2nd Fl.
(bet. 1st & 2nd Aves.)
New York, NY 10022
TEL. 212-486-0055
www.bigapplekaraoke.net
www.facebook.com/bigapplekaraoke

Happenings Feature

MEGU Wins Prestigious International Six Star Diamond Award

MEGU Modern Japanese Cuisine



On May 7, the American Academy of Hospitality Sciences (AAHS) honored upscale Japanese restaurant MEGU with the coveted Six Star Diamond Award. MEGU, which opened in 2004 is the second restaurant in the world to have achieved the highest and rarest Six Star level, it is also the first time a Japanese restaurant has been bestowed the award by AAHS, an organization that recognizes luxury establishments travel and service sectors worldwide. The award ceremony was attended by celebs like Anne Hathaway, Donald Trump, Jr., Miss USA and Miss Universe. MEGU president, Mr. Yokoyama believes their company's commitment to high quality products has led to this award and he is pleased that now anywhere in the world, patrons can experience the great customer service of Japan.

Location: 62 Thomas St., (bet. W. Broadway & Church St.)
New York, NY 10013
TEL. 212-964 7777 / www.megurestaurants.com

June 4

Get Free Curry Using Your Smart Phone

GoiGoiCURRY!

Join GoiGoiCURRY! for the launch of their brand new, high-tech loyalty program called LevelUp (the pay phone app) on June 4. From 11 am – 2 pm at the Washington Square Park Stadium location, customers can receive $10 credit to spend at GoiGoi CURRY! Simply head over to GoiGoiCURRY! and download the free "LevelUp" app for iPhone or Android and link a credit or debit card to get your unique code. BlackBerry

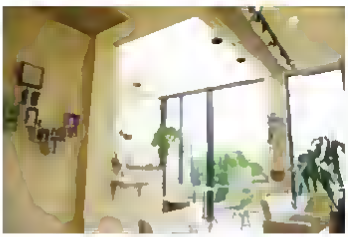
users can head to TheLevelUp com in your mobile browser Paying with LevelUp is just like using your card, but much faster Plus the more you pay with LevelUp the more you'll save Scan your smart phone at their register and enjoy $10 in curry-credit on them!

Location: Washington Square Park Stadium
231 Thompson St , (bet W 3rd St & Bleecker St.)
New York, NY 10012
TEL: 212-505-2555
Info: www.gogocurryusa-ny.com

Times Square
273 W 38th St, (bet. 7th & 8th Aves.)
New York, NY 10018
TEL: 212-730-5555

20% Off Haircuts for Chopsticks NY Readers

Salon Oasis



When it comes to beauty, Salon Oasis strives for inspi ration and originality Each of their stylists has a unique vision and technique to assure that customers look their best after every haircut Chopsticks NY readers who first visit Salon Oasis will receive a 20% discount for haircuts from June 1 to June 30 Take this opportunity to experience a warm and comfortable environment with experienced hair stylists

Location: 170 Main St. 2nd FL
Fort Lee, NJ 07024
TEL: 201-242-0554
www.salon-oasis.net/index.html

Free Make-up Services

Yui Salon

Regularly priced at $50, Yui Salon will offer free anti-aging makeup services to elimate the look of wrinkles and saggy skin with a capacity of up to 10 persons (conducted for two days, five people per day). Look and feel young with this fantastic deal this spring Event dates are Tuesday June 12 and Sunday, June 24 from 11 am until 7 pm Please call in advance to reserve a spot

Location: 323 W 11th St.
(bet Greenwich & Washington Sts.)
New York, NY 10014
TEL 212 647-9303
www.yuisalon.com

Free Clay Esthe Pack With Japanese Straightening

RH Plus Salon

With veteran stylists who have experience in the beauty industry in both Japan and the U S , RH Plus Salon is a place where you can feel at home RH Plus is currently offering a free Clay Esthe Pack (Reg $30) for Japanese straightening clients This pack seeps amino acids into the core of the hair and makes hair healthy and beautiful while sustaining perms longer Offer is valid through June 30

Location: 805 3rd Ave., 2nd Fl (bet 49th & 50th Sts.)
New York, NY 10022
TEL 212 644 8058
www.rhplusny.com

More Then 55% Discount Spa & Massage Offer

iDo Holistic Center

iDo Holistic Center is a holistic healing and relaxation spa that provides optimum massages in NYC's Midtown They are now offering a special package massage course (60 min.) for $50 (Reg $110) This includes a 30 min herbal sauna and a 30 min full body massage. Take advantage of this great opportunity to help get rid of everyday stress and feel better

Location. 22 E. 49th St 3rd Fl
(bet. 5th & Madison Aves.)
New York, NY 10017
TEL.212-599-3443 / www.idocenter.com

Manga Drawing Class

Resobox Art Gallery

Learn to draw and create Japanese manga comics Resobox will offer a Manga Drawing Class for adults and students in June On June 3 they will hold a free 30-minute brief session from 2 pm to 2 30 pm The actual class starts on June 10 at 2 to 3 15pm every Sunday for 12 weeks, $300 for adults and $250 for students Beginners are welcome All materials will be provided to the students This class is for adults, 12 years old or above The workshop instructor, Yoko Yabe is a Japanese illustrator and painter with styles of both traditional and modern Japanese art from canvas paintings to digital design

Location: 41-26 27th St.,
Long Island City NY 11101
TEL. 718-784-3860 / www.resobox.com

Happenings Feature

China Airlines Relocates to Terminal 4 at JFK International Airport

China Airlines

On April 30 a ribbon cutting ceremony was held at Terminal 4 in JFK International Airport to celebrate the operation of China Airlines flights to and from New York from Terminal 4, offering passengers newer and more spacious facilities than the previous Terminal 1 Passengers will also enjoy more convenient ground services when boarding or transferring at Terminal 4 the designated terminal of SkyTeam airline alliance. Passengers reap the benefit of faster transfers between SkyTeam member airlines in the same terminal. When departing from Terminal 4, SkyTeam Elite Plus members can enjoy priority lines at security and use the KLM Oasis Lounge. CAL check-in counters will also be located at the second island counter on the second floor of the departures hall. The basement of the terminal consists of a shopping mall and a food court, while the entire terminal is equipped with wifi internet access

Info: www.china-airlines.com/en

Kyokushin presents
一撃
Knock Down Karate Action!!!
All American Open 2012
International Karate Championships
Saturday, June 23, 2012
Hunter College Sportsplex
@ 68th St. & Lexington Ave., NYC
Main Event: 3pm~
KYOKUSHIN KARATE
www.kkny.net/ 212-947-3334/ facebook: kkny
Tickets Available Now
General Seating: $30 ($40 at the door)
VIP Reserved: $60~$90
Please call: 212-947-3334
AJINOMOTO
FCI
ORION
WEEKLY BIZ

JAPAN'S

WEST SIDE STORY

NEW YORK
JFK AIRPORT
TERMINAL 4
FROM
April 30, 2012

Enjoy the Only Non-stop Service Between New York ond Osoko.

Osaka Kyoto, Nara and Kobe the Kansai area is proud of its long history and rich cultural heritage. China Airlines – the only non-stop service from New York – is the shortest way to its gateway, Kansai Airport. Our Business Class with a wider seat-pitch is known for award winning in-flight service and Economy Class with attentive Asian hospitality is a great choice for casual traveling. As a member of SkyTeam, you get more benefits through our frequent flyer program. For your business trip or sightseeing to the West Side of Japan, China Airlines provides you the best way to the Kansai area

FLIGHT SCHEDULE

CI 019	NEW YORK(JFK)	3:00 P.M DEP	(Mon/Thu/Sat)	6:15 P.M (+1) ARR	KANSAI(KIX)
CI 020	KANSAI(KIX)	1:00 P.M DEP	(Mon/Thu/Sat)	1:10 P.M ARR	NEW YORK(JFK)

•This timetable is valid from 4/30/2012. Subject to change without notice Departure/arrival at John F. Kennedy Airport Terminal 4

CHINA AIRLINES

www.china-airlines.com

2012
B'z LIVE-GYM 2012 -Into Free-
SEPT
17 SAN FRANCISCO, CA THE WARFIELD
19 SEATTLE, WA SHOWBOX SODO
20 VANCOUVER, BC ORPHEUM THEATER
26 TORONTO, ON SOUND ACADEMY
28 SILVER SPRING, MD THE FILLMORE
30 NEW YORK, NY BEST BUY THEATER
OCTO
07 LOS ANGELES, CA GIBSON AMPHITHEATRE
WWW.BZ-VERMILLION.COM/INTOFREE
B'z